

VOLUME 103

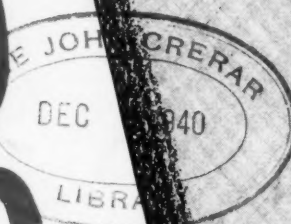
DECEMBER 7, 1940

NUMBER 23

THE NATIONAL **Provisioner**

Leading Publication in the Meat Packing and Allied Industries Since 1891

**PRESCO
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THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

Established 1877

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curers of world famous

"Smithfield" Hams

use The Lixate Process

in curing their "Pagan"

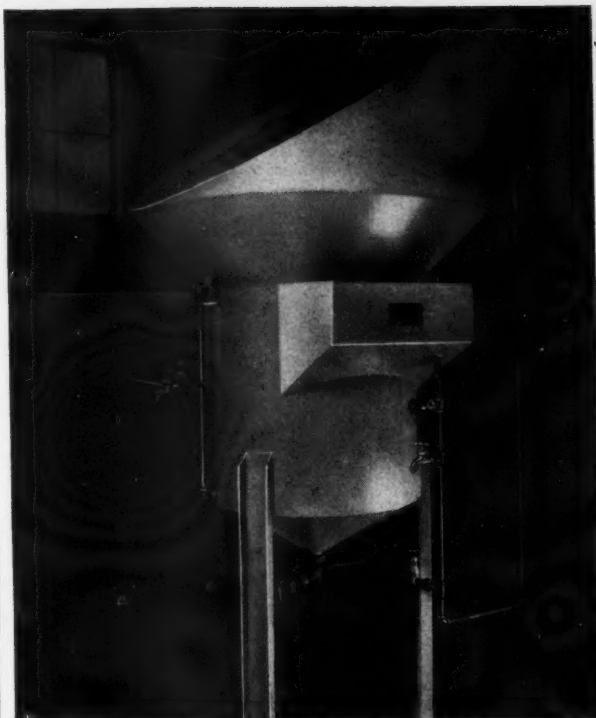
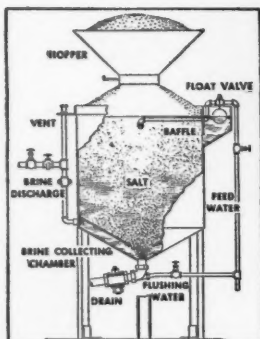
Brand hams and bacon.

A LIST of meat packing plants using The Lixate Process For Making Brine reads like a "Blue Book" of names famous for quality and distinctive flavor in the meat packing field. Packers of quality products are quick to adopt every device, every process that can add to quality, or help to make the maintaining of established quality more certain.

There can be no disagreement with the statement that the better the brine, the better the quality of the meat products it cures or preserves. Lixate Brine is a better brine. It is crystal clear, bacteriologically clean and chemically pure far beyond the requirements of pure food authorities and quality packers. Yet the modern automatic process which provides this uniform, high quality brine, also makes important savings in any meat packing plant. Of these, the four most important are:

1. Saving in labor costs for handling salt.
2. Elimination of labor and power costs for making brine.
3. Marked lowering of the cost for distributing brine throughout the plant.
4. Savings in the amount of salt required, ranging from 10% to 20%.

The cross section diagram reproduced here shows why these savings are possible. Salt is handled only once—when it is placed in a hopper above the Lixator. Salt flows down by gravity. Water enters through a spray nozzle at the top, dissolves the salt without agitation, and becomes fully saturated brine. Brine, self-filtered to be crystal clear, rises in the collect-



P. D. GWALTNEY, JR., & CO., INC., Smithfield, Va.

Lixate Brine from the installation pictured above is used in curing this company's Pagan Brand hams and bacon—a brand considered by many to be as distinctive in quality, among meats cured by modern methods, as the Smithfield Hams the company has produced since 1870.

★ ★ ★

ing chamber to a discharge pipe and flows to a storage tank.

Enjoy the contribution to quality, the major savings, that you can make by using International's Rock Salt in The Lixate Process. Enjoy the same savings many other meat packers experience with this simple, automatic process. Write for a copy of The Lixate Book, which contains valuable information about salt brine. A copy will be sent on request.

● SALT FOR ALL MEAT PACKING USES

The Lixate Process For Making Brine is one of the developments by International Salt Company, Incorporated, for improving industrial processes. International produces all types and grades of salt. For every use, there is a type and grade of International granulated salt (vacuum evaporated); flake salt (grainer evaporated); or Rock Salt. The advice and counsel of The Research Department of International Salt Company, Incorporated, is freely offered to those who use salt in industry.

● WRITE FOR THIS BOOK

Learn more about the quality and economy of Lixate Brine—from the detailed description of The Lixate Process in this informative book. It also contains valuable information about the properties of salt brine. Write for a free copy.



The **LIXATE** *Process*
REG. U. S. PAT. OFF.
for making brine

INTERNATIONAL SALT COMPANY, Inc., SCRANTON, PA.

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ American Meat Institute

Volume 103

DECEMBER 7, 1940

Number 23

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Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A., by The National Provisioner, Inc.

Yearly subscription: U. S., \$3.00; Canada, \$4.00; foreign countries \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



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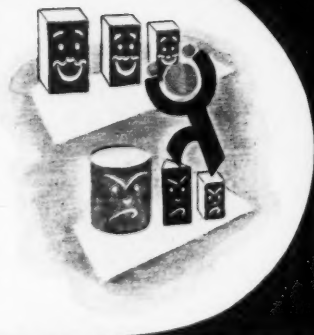
● FAMILY RESEMBLANCE •

Some authorities hold that all packages in the "line" should have an identifying similarity of design. Others believe that this is not essential, perhaps not even desirable. Continental, however, is inclined to say, "It all depends . . ."

But, in any case, the possibilities in "family resemblance" are interesting. And

so, with an idea of being helpful in a practical sort of way, Continental illustrates here three simple variations of technique in "packaging a line."

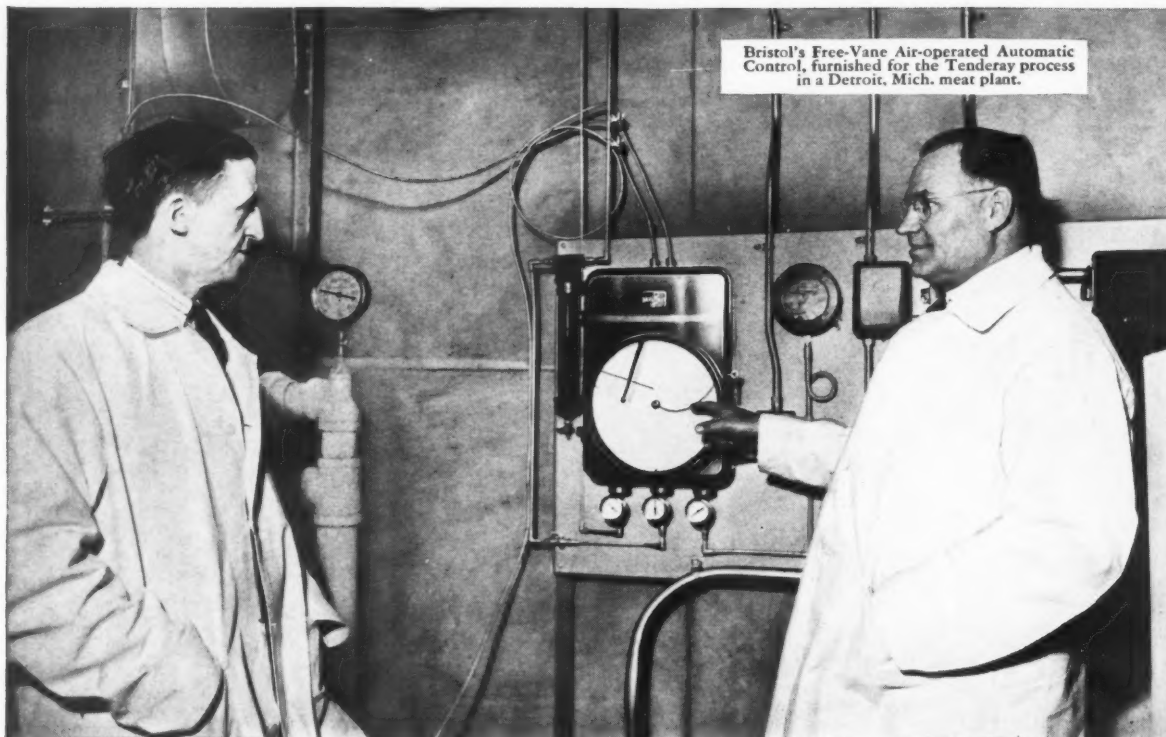
Needless to say, when you have a packaging problem . . . whether it be a question of shape, design, color or reproduction—whether it involves one or several products . . . Continental welcomes your call for help.



One of a Series Devoted to Packaging Ideas. Copyright 1940 by Continental Can Company, Inc.

CONTINENTAL CAN COMPANY

NEW YORK • CHICAGO • SAN FRANCISCO • MONTREAL • TORONTO • HAVANA



Bristol's Free-Vane Air-operated Automatic Control, furnished for the Tenderay process in a Detroit, Mich. meat plant.

TENDERAY MEAT PLANT relies on BRISTOL'S control of vital temperature and humidity conditions

DEVELOPED by the Westinghouse Company with the co-operation of the Kroger Grocery and Baking Company and the Kroger Food Foundation at Mellon



Beef, processed by the Bristol's-equipped Tenderay method, is tender and palatable.

Institute of Industrial Research, the new Tenderay process inaugurates a marked advance in beef-tenderizing. By accelerating the breakdown of the meat connective tissues, it now accomplishes in three to four days results that with former practice required several weeks.

But in this new method the temperature and humidity must be exactly regulated. That calls for control,—a precision control of the room atmosphere at the prescribed values under which the meat is to be processed.

For the important responsibility of automatically controlling both air temperature and air humidity in order to carry out the tenderizing schedule in the proper manner and, at the same time, to eliminate

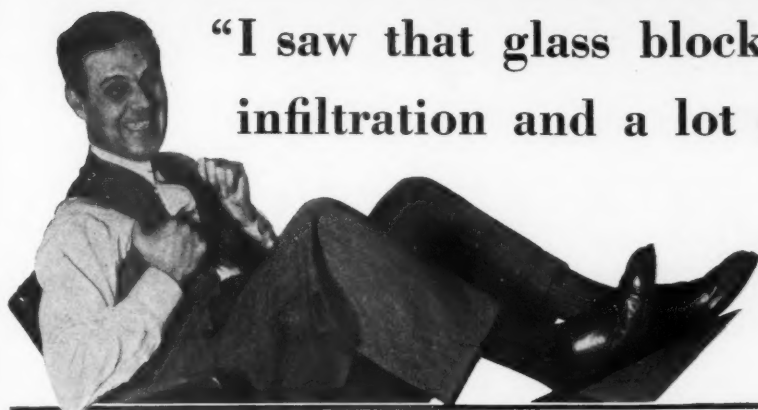
shrinkage and retain the vital meat juices, Bristol's Automatic Control has been installed in this Detroit meat plant.

Here is just another interesting application of modern Bristol's Control you will want to know about. Write for further information,—also feel free to ask for helpful suggestions on how profitably to control any other process operation in your plant.

THE BRISTOL COMPANY
WATERBURY, CONNECTICUT
Branch Offices: Akron, Birmingham, Boston, Chicago, Detroit, Los Angeles, New York, Philadelphia, Pittsburgh, St. Louis, San Francisco, Seattle. Canada: The Bristol Company of Canada, Limited, Toronto, Ontario. England: Bristol's Instrument Company, Limited, London, N.W. 10

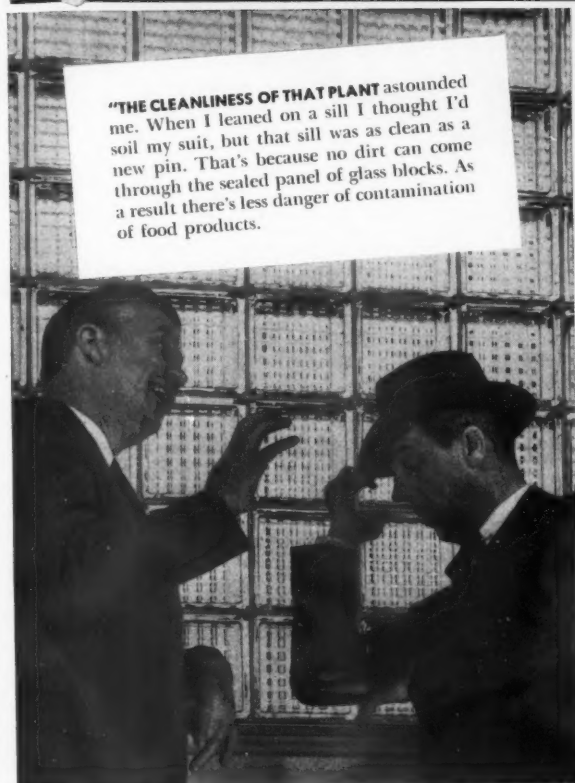
BRISTOL'S

TRADE MARK REG. U. S. PAT. OFF.



"I saw that glass blocks could lick dirt infiltration and a lot of other troubles

... that's why the trip through Jackson's mill was the best day's work I ever did."



"THE CLEANLINESS OF THAT PLANT astounded me. When I leaned on a sill I thought I'd soil my suit, but that sill was as clean as a new pin. That's because no dirt can come through the sealed panel of glass blocks. As a result there's less danger of contamination of food products.



"TEMPERATURE AND HUMIDITY CONTROL are a lot easier with glass block panels in place of regular windows. Jackson keeps some rooms cold—other rooms are hot and steamy. The insulation helps reduce the load on air-conditioning in summer. And in cold weather it reduces the condensation on the light-transmitting areas.



"THE PANELS ARE EASY TO CLEAN. Jackson has them washed down occasionally with a hose and a long-handled brush. There are no small panes to wipe dry. And those big, clean panels of PC Glass Blocks flood the plant with softly diffused daylight that is a big help in the production and inspection of food products."

IN hundreds of plants all over the country, PC Glass Blocks are helping to reduce maintenance costs, improve production and provide better daylighting. Hardly an industry exists that can not benefit from the practical advantages of this modern light-transmitting material.

Before you make any plans for new construction or plant modernization, get the facts about PC Glass Blocks. Write for our big, illustrated book which shows how PC Glass Blocks have been used in industrial plants—and how they can help you. Just mail the coupon below.



"PITTSBURGH" stands for Quality Glass

GLASS BLOCKS

Distributed by

PITTSBURGH PLATE GLASS COMPANY

and by W. P. Fuller & Co. on the Pacific Coast

Pittsburgh Corning Corporation
2210 Grant Building, Pittsburgh, Pa.
Please send me, without obligation, your new book of facts about PC Glass Blocks.

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Street

City State



In Smoking Sausage that means flavor

Smoke penetration means *flavor* in smoked sausage . . . and flavor means *sales*. Armour's Natural Casings are porous, permitting great smoke penetration. For this reason, if for no other, you will find them the ideal casing for you to use.

But there are other reasons: Great strength to resist breakage. Elasticity to keep sausage plump and fresh looking. Every variety and size you could possibly need.

ARMOUR'S NATURAL CASINGS

THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

SMA Buys 4,670,000 lbs. Lard from Nine Packers

Lard purchases totaling 4,670,000 lbs. were announced by the Surplus Marketing Administration on November 30. The lard will be distributed through relief agencies. Awards were made to Armour and Company, Spokane, Wash.; Cudahy Bros. Co., Cudahy, Wis.; East Tennessee Packing Co., Knoxville, Tenn.; Frye and Company, Seattle, Wash.; Hughes Curry Packing Co., Anderson, Ind.; Oscar Mayer & Co., Madison, Wis.; Miller & Hart, Inc., Chicago, and Wilson & Co., Chicago.

The lard purchased was in 1- or 2-lb. packages. Geographical location was a factor in the awards; the SMA now has lard in storage in many parts of the country and does not have additional space in these areas.

It was reported by the Washington office of the American Meat Institute this week the American Red Cross purchased 1 million lbs. of lard through the SMA. Buying followed a short-notice invitation for bids last weekend.

California Packers May Use "Eat Meat" Emblem

American Meat Institute member companies operating under California state inspection have been granted permission by the state department of agriculture to use the meat campaign emblem recently approved by the U. S. Bureau of Animal Industry for use on containers of meat prepared in federally inspected establishments.

E. F. Forbes, director of the western office of the Institute, recently stated that he had obtained the necessary approval after various members operating under the state inspection indicated a desire to use the design. It is provided that samples of the sticker shall be submitted in the regular manner for approval by establishments operating under California state inspection or state approved municipal inspection.

The emblem, bearing the seal of acceptance of the American Medical Association and carrying the statement, "Eat Meat—It Helps You Keep Fit," is being used by federally inspected packers in the form of a sticker, or printed with an electro or rubber stamp. In use, it must be applied to labels, cartons, wrappers and other containers in

such a manner that it does not appear necessarily to refer to the meat actually in the container. Display of the design in a slanting position is suggested as a satisfactory and acceptable method of application.

Packers Hold 39,700,000 Lbs. Lard Bought by SMA

About 39,698,000 lbs. of lard (exclusive of November 30 purchases) and 30,822,000 lbs. of pork, purchased earlier in the year by the Federal Surplus Commodities Corp. and the Surplus Marketing Administration, was still to be delivered to the government by packers as of November 30. On that date processors had delivered about 70 per cent of the lard and 72 per cent of the pork.

The table below shows the status of deliveries as reported by the American Meat Institute:

PRODUCT	Total Contracts Awarded M lbs.	Amt. Del'd Through Nov. 30 M lbs.
Dry salt pork:		
Fat backs	30,872	24,970
Bellies	13,713	8,904
Total	44,585	33,874
Smoked pork:		
Regular hams	14,585	9,440
Skinned hams	10,694	7,326
Picnics	6,584	4,845
Bacon	34,251	24,392
Total	66,114	46,003
Total pork	110,699	79,877
Lard	130,740	*91,042

* The Surplus Marketing Administration reports that this figure includes approximately 13,061,000 lbs. held for its account outside of meat packers' establishments.

OLEOMARGARINE STANDARD

Changes requested by oleomargarine manufacturers at the recent hearing on the oleomargarine definition and standard of identity proposed by the Food and Drug Administration would permit the presence of certain bacteria and citrates, as well as the addition of tartar distillate or diacetyl. One witness stated that consumers would benefit by the presence of monoglycerides and diglycerides in the table fat.

The proposed standard defines oleomargarine as a food prepared with animal or vegetable fats or oils, describes the process of manufacture, and requires the finished product to contain at least 80 per cent fat. The following optional ingredients are permitted: Butter, salt, not more than 0.5 per cent lecithin, artificial coloring, and vitamin A.

California Inspection Praised for Progress

REALLY excellent work" is being done by California Department of Agriculture meat inspectors, according to Dr. A. N. McGregor, in charge of meat inspection for the U. S. Bureau of Animal Industry in Kansas City, Kas., who recently completed a survey of the entire state meat inspection system for California's Director of Agriculture W. B. Parker and Dr. C. U. Duckworth, administrator of the state's Division of Animal Industry. The federal survey was the first in a number of years.

Dr. McGregor also emphasized the "real progress being made by these men in improving structural conditions, operating methods and the conduct of inspections in the plants to which they are assigned."

Unfit Plants Eliminated

Dr. McGregor said that it is apparent that meat slaughtering plants of the more undesirable kind are progressively being eliminated. "... More or less extensive improvement of plants of the type that still do not conform to the highest standards of your department is also being effected, or has already been accomplished. . . It is felt, therefore, that strict adherence to the present policy will result in elimination of all undesirable plants within a reasonable time.

"It should also be mentioned in this connection that no case came to light in which the requirements of your department appeared unreasonable or excessive."

"California's meat industry, a half-billion dollar enterprise, has kept abreast of the state's constantly increasing population and has developed into one of our leading industries," said Director Parker.

"California now ranks third among the 48 states in the number of plants manufacturing and processing meat and its products. The meat industry is one of the most stable of our agricultural processing enterprises in California; and in general, has fared much better than many other businesses during recent years.

(Continued on page 31.)

LIVESTOCK AND MEAT RULE INTERNATIONAL

Promotional Effort Intensified and Keyed to Ad Drive

WITH the most powerful advertising campaign in the history of the nation's meat industry rapidly gaining impetus after a brilliant start this fall, the 1940 International Live Stock Exposition at Chicago, staged from November 30 to December 7, stirred even more than the customary interest among livestock producers, packers, meat industry experts and others attending this outstanding event in the livestock world.

In addition to exhibits of 27 breeds of farm animals from 36 states and several Canadian provinces, the broad range of activities by 4-H club boys and girls and the many excellent Department of Agriculture displays of interest and help to the livestock producer, this year's exposition was distinguished by the promotional activities of the National Live Stock and Meat Board and the American Meat Institute, and by the Board's unusually effective showing of retail meat cuts in its display.

"Meat on the March," the dramatic slide film depicting important features of the meat industry's \$2,000,000 nation-wide advertising campaign, was shown continuously during the exposition on the second floor of the International Amphitheater, while "Meat and Romance," new movie produced by the Meat Board, was presented each afternoon in the nearby Exchange bldg. This film covers such subjects as meat food values, cooking and carving, skillfully woven into a brief human interest story.

Further sales ammunition for the meat industry's gigantic promotional undertaking was supplied by individual presentations of the meat campaign and the Institute film before meetings of members of several livestock associations assembled in connection with the exposition.

Meat Goes Marching

Meat was literally "on the march" in the sensational display of retail meat cuts shown by the Meat Board in a 60-ft. glass front cooler at the International. In this display, more than 50 cuts of meat, suitable for every purse and occasion, passed continuously in review on an endless conveyor 42 ft. long. Included in the striking display were cards and posters carrying important information on meat's nutritive values and cookery methods. Attractive exhibits of sausage in natural casings occupied special recessed displays in the presentation.

Prominently featured among the moving meat cuts were many of the less-demanded types which make up



large portions of the carcass, but are often overlooked by the housewife in her constant quest for variety in preparing approximately 1,000 meals annually. Among them were triangle pot-roasts, beef plate, flank steak fillets, rump roast, boneless neck and short ribs in the beef classification and shoulder steaks, Boston butts, cushion shoulder, pork hocks, butterfly ham slices and smoked cottage roll as representative of the less familiar pork cuts.

Weekly Budget Meals

Another part of the Board's educational exhibit which attracted much attention showed a week's supply of food for a family of five which could be purchased at a total cost of \$11.69, or an average of 11c per person per meal. According to Miss Anna E. Boller, director of the Board's department of nutrition, the foods in this display provide a sufficiency of protein for building and repairing body tissues and the calcium and iron necessary in building bones, teeth and blood and keeping the body properly regulated.

The weekly food basket in this display contained 29 lbs. of meat, including beef, pork and lamb and such sundries as liver, hearts and kidneys. The cost of \$11.69 was divided as follows: Meat, \$3.98; cereals and bread, \$1.02; dairy products and fats, \$2.27; vegetables, \$2.18; fruits, \$1.42, and miscellaneous foods, 82c. Folders explaining this food budget in detail were distributed by the Board, as were copies of a new recipe book, "A Medley of Meat Recipes."

BROUGHT \$3.30 PER POUND

Sargo, 1,087-lb. Hereford raised by Miss Evelyn Asay, Illinois farm girl, was grand champion steer of the 1940 International. He was bought by Firestone Tire & Rubber Co. Breeders' awards, added to grand championship money, brought Miss Asay a total of \$4,333 from the animal.

For the scientifically minded, and for housewives who are paying increased attention to the actual nutritive values of the foods which they purchase for their families, the Board offered a large display graphically portraying the valuable food elements found in meat. Always a sure-fire drawing card, the principal lard exhibit was again produced by Charles Umlauf, dexterous Chicago sculptor. It featured a gay group of pigs ice skating, and was molded entirely of pure lard.

Livestock Is King

According to judges and other livestock experts, the meat animals shown at the International this year reached a new standard of perfection. Judges found their tasks often exceedingly difficult because of the high average quality of livestock entered. The grand champion steer of the exposition was Sargo, a 1,087-lb. Hereford raised by Evelyn Asay, 18-year-old 4-H girl of near Mt. Carroll, Carroll county, Ill., which won out over a brilliant group of animals entered by the nation's leading stockmen and universities. Reserve champion was Robin Hood U A, a

(Continued on page 38.)



MARCHING MEAT CUTS

Views of the National Live Stock and Meat Board display in which more than 50 meat cuts passed in review on a conveyor. Pictures 1, 3, 4 and 5 show sections devoted to the parade of cuts, promotion of sausage and enlarged photographs and charts

telling of the vitamins, phosphorous and other healthgiving constituents of meat. Picture 2 is a group of skating pigs sculptured in lard. Picture 6 shows the display devoted to budget meals—all featuring meat as the main course of the meal.

WHAT IS A VITAMIN? NOT INVENTED—ALWAYS IN USE

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

THE meat packer is now selling vitamins with his meat! This is the news behind the news of the advertising campaign which is now in full swing under the auspices of the American Meat Institute. The meat packer in Albany, Boston, Peoria, or Walla Walla is telling his customers that one good-sized pork chop supplies the amount of thiamin chloride required daily by an adult. He will soon tell the same customers that meat also supplies riboflavin and nicotinic acid.

Right here the meat packer may begin to blink at the strange sounding names of these vitamins. He may even think he recognizes a near relative of something he has heard about before. He tries to prod his memory and finally recalls that nicotine is contained in the tobacco that he smokes, or that it is also the active ingredient of a vile smelling liquid which he adds to soapy water for spraying plants in his garden. This line of thought is startling, for certainly he will not wish his customer to think that he is adding anything like nicotine to his pork chops before he sells them!

Of course, the meat packer is not adding vitamins to his meat, and nicotinic acid has nothing to do with the vitamin G in his pork chop. Or has it? What is the relation of nicotinic acid to nicotine? What is riboflavin, thiamin, or irradiated ergosterol? What are these things called vitamins, and why do the experts give them such names?

Why Packers Should Know

Perhaps the customer has asked such questions of the retailer, who then turns to the packer salesman for information. The salesman takes his troubles to his boss. The boss must have the answers or know where to get them promptly if he is to do an intelligent job of selling meats after the new advertising campaign begins to affect the ultimate consumer. To help meet this situation, THE NATIONAL PROVISIONER will present a series of articles in layman's language on vitamins and the food value of meat.

The first question to arise in the mind of Mr. Meat Packer is likely to be, "What is a vitamin?" Before answering this question, and in order to make

MEAT BOARD VITAMIN CHART

Chart published by the National Live Stock and Meat Board which shows the vitamin content of meats and other common foods. Note American Medical Association seal of acceptance.

the answer more understandable, some of the past history of vitamins will be reviewed. The subject is technical, and large books have been written about it. This review, however, will be both non-technical and short.

Are vitamins a creation of the chemist? Why have we not heard of them before? How did grandmother get along without them, and why are they of such importance? These questions, and others, occur to the meat packer and his customers.

To make a start it may be stated that vitamins are as old as man or even life itself. Like many other important things in foods they have always been

there, but the consumer did not know about them. He, like Methuselah of the impertinent poem, "ate what he found on his plate" and never cared whether he had too many calories or whether the food was "a couple of vitamins shy." About two centuries ago some men—more clever than others or more curious—began to study the disease called scurvy.

For about three centuries preceding that time it had been a common experience of sailors on long voyages to suffer from scurvy before they could get back to some port where fresh foods were available. The scurvy disappeared when fresh foods were obtained. These students of scurvy discovered the value of the juice of limes and lemons in the cure of this disease. Thereafter lime juice was prescribed as part of the ration of British sailors, who were dubbed "limeys."

A still more "practical" trial leading

(Continued on page 34.)

		VITAMINS					
		Common Foods as Sources of Vitamins					
SELECTED SERVING (Edible Portion)		A		B		C†	D
		Thiamine	Riboflavin	Thiamine	Riboflavin		
4oz	LIVER	6885	389	3343	355	*	35
4oz	HEART	*	659	1980	78		
4oz	KIDNEYS	743	515	2603	198		
4oz	SWEETBREADS	*	373	907	3.7		
4oz	BRAINS	*	280	439	9.0		
4oz	BEEF	67	227	294	8.4	*	
4oz	LAMB	*	337	397			
4oz	VEAL	*	310	414	16.2		
4oz	PORK	*	1602	344	11.0		
4oz	FOWL	*	164	166			
3 1/2 oz	OYSTERS	150	225				5
1/2 tsp	COD LIVER OIL	4440				0	629
1 1/5 oz (1 egg)	EGGS	375	44	177	3.3	0	8
7 oz (1 quart)	MILK	248	82	382	1.0	2.5	4
1/2 oz	BUTTER	231	0			0	11
1 oz	BREAD (Whole Wheat)	*	120	36			
3/5 oz	CHEESE	375	8	120			
1/2 oz	OATMEAL	0	131			0	
3/2 oz	APPLES	60	28	71		4.5	
3/2 oz	ORANGES	50	76	113		41.3	
3/2 oz	BANANAS	206	46	105		8.5	
3/2 oz	GRAPEFRUIT	0	51	120		32.8	
1 oz	PRUNES	563	54	234		1.2	
3/2 oz	SPINACH	18750	82	393		50.0	
3/2 oz	POTATOES	30	116	72		9.8	
3/2 oz	TOMATOES	1125	52	48		225	
3/2 oz	PEAS	750	420	300		175	
3/2 oz	CARROTS	3188	66	153		3.3	
3/2 oz	CAULIFLOWER	38	168	180		28.8	

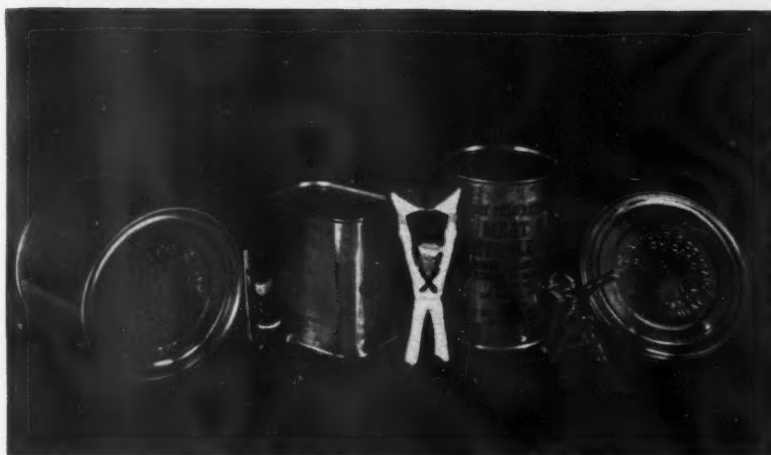
* Not determined but present in small amounts. † A portion of the vitamin C is destroyed in cooking.

§ Evaporated milk diluted with an equal amount of water has the same value as pasteurized milk.

(1) Thiamine: 1 microgram—1/2 International Unit

(2) Riboflavin: 1 microgram—1/2 Sherman-Bourquin Unit

(3) Ascorbic Acid: 1 milligram—20 International Units



ARMY PLACES BIG ORDER

● Representing the largest order for canned meats since the World war, contracts calling for more than 9 million lbs. of meat were released to several packers on November 29 by the Chicago Quartermaster depot, U. S. Army. Successful bidders were: Armour and Company, United Packers, Inc., Cudahy Packing Co., Wilson & Co., Illinois Meat Co., Hygrade Food Products Co., Rath Packing Co., and Republic Food Products Co. Shown at left are some of the kinds of canned meat purchased.

HOW ARMY BUYS CANNED MEATS

WHERE can one obtain information on proposed government contracts for canned meats and canned meat products? What kind of meat is being purchased for army consumption and how much is being bought? What are some of the general specifications and requirements governing the processing, packing and the shipping of these meat products?

The answers to these and other questions being asked by packers throughout the country, will be answered in this article and another dealing with government buying of fresh and cured meat which will appear in THE NATIONAL PROVISIONER in the near future.

The answer to the first question is that all canned meat and canned meat products, such as the U. S. Army's new type "C" field ration described in the September 7 issue, are purchased by the Chicago Quartermaster depot.

Since January 1, and up to and including November 28, approximately 18,690,192 lbs. of canned meats, not including 2,109,375 lbs. of the type "C" ration, have been purchased by this department from various packers. Briefly, this amount includes awards of corned beef hash, corned beef, bacon (dry salt cured), sliced dried beef, Vienna style sausage, pork sausage, boneless-boiled ham, spiced ham, deviled ham, beef tongue and veal loaf.

In order to show the packer the proportions in which the various meats have been purchased, the approximate tonnage for each product is given below:

PRODUCT	Approximate lbs.
Corned beef.....	9,992,376
Corned beef hash.....	5,177,408
Vienna style sausage.....	1,376,016
Bacon (dry salt cured).....	851,592
Pork sausage.....	621,336
Sliced dried beef.....	600,580
Spiced ham (pressed).....	30,000
Ham (boneless boiled).....	26,800
Deviled ham.....	12,500
Beef tongue.....	871
Veal loaf.....	450
Meat and beans (C ration).....	708,125
Meat and vegetable hash (C ration).....	708,125
Meat and vegetable stew (C ration).....	708,125
Total.....	20,790,567

With the government's plan of developing a long-range procurement policy to supply the army with meat, it can be expected that the amount of meat purchased during the next few months and afterwards will be greatly increased over quantities bought in the past 11 months. Conservative estimates indicate that the army will be increased to 1,400,000 men by June 15, with the conscript, National Guard and reserve units having been called into service. It becomes imperative that the meat industry learn as much as possible of the army's needs and requirements so that it may assume its important role in the National Defense program.

Packers interested in bidding for these canned meat contracts should address their inquiries to: Purchasing Officer, Chicago Quartermaster Depot, 1819 West Pershing Road, Chicago, Ill. In turn, the purchasing officer will place the packer's name on his mailing list, as well as answer any immediate questions. Then, as further supplies are needed, the standard government form of invitation for bids will be sent to the packer with instructions and specifications covering the products designated.

Unless otherwise provided in the in-

itation for bids, the awarding of contracts for meat or meat food products will be limited to bidders whose establishments operate directly under the supervision of the Bureau of Animal Industry, U. S. Department of Agriculture. All meats and meat food products purchased within the continental limits of the United States must originate in establishments operating under the direct BAI supervision and bear its stamp.

All canned meat items are purchased f.o.b. car, at the packer's plant; in determining awards, the cost of transportation to the government from the plant to destination will be taken into consideration. The government also reserves the right to increase or decrease the quantities stipulated in the contract by not to exceed 25 per cent.

Delivery schedules listed in the invitation are essential and no bid will be considered which does not offer delivery within the time specified. Bidders should make allowances for both probable and unforeseen difficulties which may be encountered and they should make no promises of deliveries which they are not certain, beyond question, they can fulfill.

Should the packer refuse or fail to

MUST STICK TO THE RIBS

Wholesomeness and nourishment are primary requisites for foods used by U. S. Army. This photo shows an opened 24-oz. can of corned beef hash produced by Republic Food Products Co., Chicago, flanked by canned corned beef and canned sausage meat. All cans are gold lacquered.



make deliveries of the supplies within the time specified in the contract, or any extension, the government may terminate the right of the packer to proceed with deliveries or such parts of the contract which have been delayed. In such event, the government may purchase similar products in the open market, or secure the manufacture and delivery of the supplies by contract or otherwise, and the packer will be liable to any extra cost.

However, the packer is not charged with any excess cost when the delay in delivery is due to unforeseen causes beyond his control and without his fault or negligence.

General requirements in the invitations for bids provide that the product shall be handled and delivered under the same sanitary conditions as govern the handling and movement of similar products within and between establishments operated under the supervision of the BAI. All deliveries must conform, in every respect, to the provisions of the Federal Food and Drug Act of June, 1906, and amendments, and to subsequent decisions of the U. S. Department of Agriculture, all as in effect on the date of invitations for bids.

Re-inspection on Delivery

Inspection of all canned meats, as well as all fresh or cured meats, is made at the packer's plant. Here army veterinarians inspect the meat and the processing to make certain that it conforms to specifications contained in the contract. The grading of meat is done by government inspectors. The product is again inspected for condition when it arrives at its destination. Cans badly damaged or which show signs of being "blown" will be rejected. Chemical analyses, if required by the purchaser in the examination or testing of samples and deliveries, must be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitations for bids.

As each contract carries a guarantee that the product is to be equal or better than called for in the specifications; failure to meet these requirements will result in its rejection. If satisfactory replacement is not made by the time specified in the contract, a product similar to that rejected may be obtained by open market purchase and the extra cost to the United States will be charged against the packer's account.

Typical Specifications

Federal specifications for canned corned beef provide that the beef shall be cut from best quality canner carcasses and shall be of but one grade. Head meat, scrap meat, and meat from shanks, flanks, skirts, and navel ends of plates are to be excluded. Beef which has been frozen may be used, provided it has been under refrigeration not longer than six months and shows no evidence of refreezing or deterioration.

Detailed requirements for processing the beef call for thorough curing, with no preservatives used other than salt,



MEATS INCLUDED IN "FOOD PARCELS FOR ENGLAND"

Through new service inaugurated by R. H. Macy Co., New York department store, customers may order packages of foodstuffs for delivery to relatives and friends in bomb-battered England. Typical parcel includes 9 oz. bacon, 2 lbs. butter, 14½ oz. evaporated milk, 1 lb. tea and 2 lbs. granulated sugar. Price covers freight, war risk insurance, import duty and landing charges. Parcels are shipped in special corrugated box manufactured by Hinde & Dauch Paper Co.

sugar, and saltpeter (or sodium nitrate and/or nitrite of soda). The beef shall be free from blood clots, bruises, skin, stringy fibrous tissue, tendons, and excess fat. The finished product shall contain no excessive jelly or moisture. It must be of good flavor and free from objectionable odors. Upon analysis, the finished product shall show not more than 3¼ per cent of common salt and not more than two-tenths of 1 per cent of saltpeter.

Corned Beef Hash

Corned beef hash shall be prepared from mild-cured corned beef which has been prepared from cuts of a quality not lower than good canner or cutter carcasses; fresh, sound, properly peeled potatoes of suitable varieties, and dry and sound onions which are free from rots and second growths. The product shall be suitably seasoned. The corned beef component shall be free from head meat, or meat from the shank, flank, skirt, and gristly portion of navel end of plates; it shall be free from bruises, blood clots, skin, stringy fibrous tissue, tendons, and excessive fat, and shall be thoroughly cured, with no preservatives other than salt, sugar, saltpeter, or sodium nitrate and/or nitrite of soda.

The proportion of ingredients shall be approximately 51 per cent of corned beef, 46 per cent of potatoes, and 3 per cent of onions, all of which shall be properly and uniformly hashed in accordance with standard practice, spiced, and thoroughly mixed so as to produce a product of mild, pleasing flavor, good bright color, with no evidence of free liquor.

Canned whole hams shall be mild sweet-pickle cured, regular, standard American cut whole hams. Burnt-out, skin-cut, bruised, soft, or oily hams will not be accepted. Hams from stags and old sows, and those with thick rind and coarse muscle fiber, will not be accepted. Hams which have been frozen may be used, provided they have been under

refrigeration in the freezer not longer than 180 days, show no evidence of freezer-burn, refreezing or deterioration, are of good color, and are otherwise in good condition.

Canned hams sold for army consumption must be properly smoked with suitable hardwood or hardwood sawdust. They shall be skinned, boned, closely trimmed so that the fat shall not exceed ¾ in. in thickness at the greatest depth. The hams shall be properly precooked in molds and then placed in cans. Not more than 2 oz. of commercial gelatin may be added to each can.

Cans are to be properly vacuumed and hermetically sealed. The keeping qualities of the canned hams must be guaranteed for a period of six months from date of delivery if stored in refrigeration at a temperature of 30 degs. F. or less. Gelatinous juices in the finished product shall not exceed 15 per cent of the total weight of the contents of the can.

Vienna Style Sausage

Vienna style sausage bought under government specifications is made from fresh uncured beef and pork trimmings in the following proportions: Beef trimmings, 60 to 40 per cent; pork, 40 to 60 per cent.

Pork trimmings shall run from 40 to 50 per cent of trimmable fat. Beef trimmings must be free from gristle, ligaments and excessive connective tissue. Bruised and oily pork trimmings and pork trimmings from heads and seedy parts of bellies must not be included. Meat which has been frozen may be used, provided it has been under refrigeration in the freezer not longer than 180 days, shows no evidence of refreezing or deterioration, is of good color, and is otherwise in good condition.

To each 100 lbs. of beef trimmings there shall be added 3 lbs. of salt and 2½ oz. of saltpeter (not more than 2 oz. of sodium nitrate, or not more than

How to avoid WRAPPER TROUBLE

Moisture and grease . . . these are the things that cause wrapper trouble. Wrappers are constantly being attacked—from ONE side by the grease and moisture in the *meat* . . . from the OTHER side by the moisture in the *air*.

As the meat moves from packing plant to the home, it passes through many quick changes of temperature. This causes condensation of moisture on the wrapper. So, a wrapper **MUST** be both insoluble and grease-

resisting. Patapar *is* both. When wet it is strong and sturdy. When it comes in contact with grease, it resists penetration. In addition, Patapar is boil-proof, odorless and tasteless.

How about letting Patapar answer your wrapper troubles?

PATAPAR

is the paper for

Ham and bacon wrappers
Meat loaf wrappers
Butter wrappers
Tub liners and circles
Lard wrappers
Carton and box liners
Can liners
Bag liners
Covers for slack barrels
and many other purposes

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Headquarters for Genuine Vegetable Parchment since 1885

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¼ oz. of nitrite of soda may be used in lieu of saltpeter); beef trimmings shall be held under moderate refrigeration for a period of from two to six days just prior to use. To each 100 lbs. of pork trimmings there shall be added 2½ lbs. of salt at the time the pork trimmings are mixed with the chopped beef. Water or ice may be added, provided that the finished product does not contain added moisture in excess of 10 per cent.

No Cereal Allowed

Addition of cereal, potato flour, or similar substances, artificial coloring matter, or any organ or part not specified, will not be permitted. The meat must be finely ground and properly seasoned. Sausage shall be stuffed in sheep casings, or molded in an artificial casing or other type of mold approved by the Bureau of Animal Industry, as specified in the invitation for bids. Product shall be thoroughly smoked.

There shall be not less than 26 nor more than 42 full-length pieces to a No. 2 can (same proportion to apply if larger or smaller can is specified); diameter of pieces in each can is to be approximately the same, both ends of each piece shall be square cut with a tolerance of 5 per cent by number for rounded ends.

With the establishment of more naval and military bases at strategic points, there will probably be an increase in the amount of canned smoked bacon purchased for the armed forces. This type of bacon, dry salt cured, is used only as a ration component in the Hawaiian, Panama Canal and Philippine departments. It is made from selected clear bellies, of good quality, closely trimmed (square on all edges), boneless, seedless, thin skinned, and free from bruises and rust discolorations. Bellies damaged by scribbing are not acceptable. Bellies shall be symmetrical and in proper proportions in regard to thickness, width, and length, and shall not be extremely long and narrow, nor extremely wide and short. Bellies shall weigh 10 to 18 lbs. after smoking.

Processing Bacon

The bacon shall be thoroughly smoked in dry smoke from suitable hardwood for at least seven days at a smokehouse temperature of not less than 110 degs. F. After smoking, the bacon shall hang for not less than 48 hours in a suitable place having good air circulation and proper temperature.

After processing, the bacon is to be cut into pieces weighing not less than 3 or more than 6 lbs. each. Scraps will not be accepted. Before the bacon can be canned, each piece must be thoroughly dry and free from strings, skewers, or loose salt. The cut bacon is packed in outside lacquered, rectangular cans, 12 lbs. net weight; cans run six to the case. Bacon or canned meats purchased for export purposes are packed in wire-bound wooden boxes.

Unless otherwise specified, the product is to be shipped in accordance with usual commercial packaging methods.



VISUAL APPEAL EMPHASIZED

Sperry & Barnes Co., New Haven, Conn., is now using these attractive Libbey Saf-edge tumblers for its popular Old Homestead frankfurts, cocktail frankfurts and franks and kraut. The tumblers, which show the contents to good advantage, are said to win the products a good position on the retailer's shelves.

The shipping containers are to be marked with the name of the material, number and size of the packages and the total quantity in the container, as defined by the contract, the name of the packer, the number of the contract and the date of packing.

Likewise, the product is packed in outside gold lacquered cans in sizes designated in the contract. On one end of each can the following information is to be embossed: Name, location and establishment number of the packer, nature of contents, net weight, month and year of packing and "U. S. inspected and passed." Shipping and marking instructions are furnished the successful bidders by the purchasing officer.

Copies of federal and U. S. Army specifications quoted in the invitations may be obtained without charge upon request to any of the following stations:

Quartermaster Supply Officer, New York General Depot, First ave. and 58th st., Brooklyn, N. Y.

Commanding Officer, Chicago Quartermaster Depot, 1819 W. Pershing Rd., Chicago, Ill.

Quartermaster Supply Officer, San Antonio General Depot, Fort Sam Houston, San Antonio, Tex.

Quartermaster Supply Officer, San Francisco General Depot, Fort Mason, San Francisco, Calif.

Each invitation for bids on meat products includes a form stipulating the product to be furnished, along with general information on the size of cans in which it is to be packed and the number of cans desired. Blank spaces are

left in which the packer is to give his unit price in dollars and cents. For the benefit of packers who might be unfamiliar with the form of an invitation, a portion of one typical invitation is given below:

BEEF, corned, canned; Federal Specification No. PP-B-201 and Amendment-2, May, 1937; in key opening, hermetically sealed, sandwich or rectangular type cans, of not less than 100-lb. tin plate, outside gold lacquered; can to carry embossed labels. To be cured and packed after date of award.

1.—In No. 1 cans, minimum net weight 12 oz., packed 48 to the case. 328,032 cans.

2.—In No. 2 cans, minimum net weight 1 lb. 8 oz., packed 24 to the case. 287,472 cans.

3.—In minimum net weight 6-lb. cans, packed 12 to the case. 925,800 cans.

BEEF, dried, sliced; Federal Specification No. PP-B-211 and Amendment-2, October, 1935; to be packed after date of award.

4.—In No. 1 enamel-lined cans, average net weight 7 oz., packed 24 to the case. 3,600 cans.

5.—In hermetically sealed glass jars, average net weight 7 oz., packed 24 to the case. 3,600 jars.

6.—In enamel-lined cans, average net weight 6 lbs., packed 12 to the case. 58,704 cans.

SAUSAGE, Vienna style; Federal Specification No. PP-S-101 and Amendment-1, December, 1935; sausage shall be stuffed into sheep casings. To be packed after date of award; tins to carry embossed labels.

7.—In No. 1 tins, not less than 9 oz. net weight, packed 24 or 48 to the case. 68,784 tins.

8.—In No. 2 tins, not less than 1 lb. 8 oz. net weight, packed 24 to the case. 292,008 tins.

HASH, corned beef, canned; Federal Specification No. PP-H-91 and Amendment dated October 20, 1938, Type II.—Army type. To be cured and packed after date of award; tins or cans to carry embossed labels.

The corned beef component of the hash shall be thoroughly cured before canning and may be made from beef that has been frozen provided it has been under refrigeration not longer than six months and shows no evidence of refreezing or deterioration.

To be packed in tins of not less than 95-lb. tin plate:

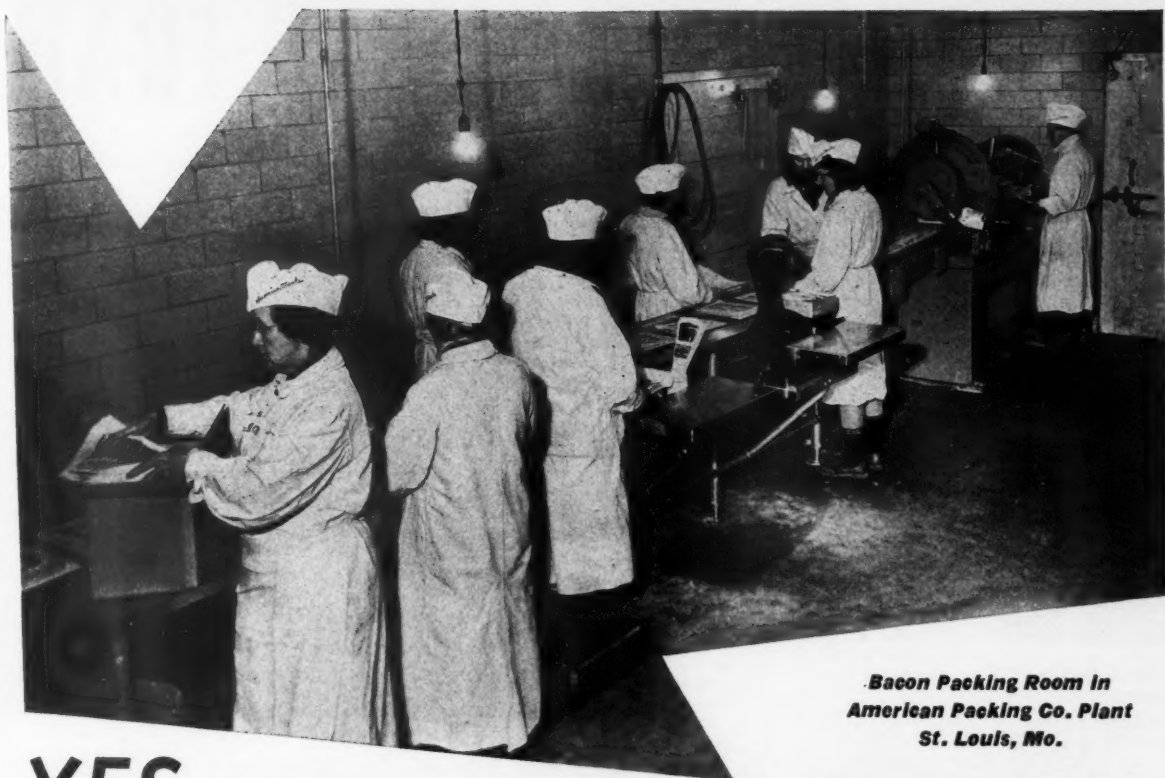
9.—In 16-oz. net tins, packed 24 to the case. 421,008 tins.

10.—In 24-oz. net tins, packed 12 or 24 to the case. 163,104 tins.

To be packed in outside gold lacquered commercial cans of not less than 100-lb. tin plate:

11.—5 lbs.-8 oz. net weight; packed 6 to 12 to the case. 267,300 cans.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's handbook on operations in the pork plant.



**Bacon Packing Room in
American Packing Co. Plant
St. Louis, Mo.**

YES, THERE'S MONEY IN SLICED BACON!

Our grandmothers used whole sides of bacon cured on their own farms or on the farms of relatives or friends. For keeping, they were hung in the "cellar-way" sewed in cotton cloth bags.

Our mothers purchased bacon slabs from the butcher—usually 2 to 10 pounds, depending upon the family's size—and kept them wrapped in oiled paper in a cool place. The slicing was done at home, while the skillet was heating, and it was a pretty difficult job to regulate the thickness of slices.

Today, women prefer to buy their bacon fresh as needed, all trimmed, uniformly sliced and ready for use.

During the past five years, the sliced bacon production under Federal Inspection has increased at the rate of about 12% annually. In fact, during July of this year, 30,525,151 pounds of bacon were sliced—more than during any other previous month.

Obviously, sliced bacon is gaining in popularity, and it means bigger profits for packers.

Bacon Must Have Eye Appeal

Any up-to-date meat shop will have half a dozen different brands of bacon displayed and if you question the pro-

prietor, he will tell you that the fastest selling brands have a natural, rich, red color with healthy looking fat.

Your bacon may be the best in the world, with a flavor that reminds one of the outdoors on a tangy autumn day, but unless it has eye appeal, the public will pass it up and the meat merchants will have difficulty moving very much of it.

To preserve its color and fine appearance, bacon should not be "sharp" frozen for slicing and then allowed to thaw out. In addition to even temperature, bacon should not be subjected to much handling nor too much exposure to the air. That means that time from store room to package should be cut to a minimum.

U. S. Cuts Costs 29 to 35%

With a modern U. S. Heavy Duty Bacon Slicer, you can speed up production and cut your costs just about one-third. Only 20 seconds need elapse between slicer and package, according to stop-watch tests made recently in one of the leading bacon packaging plants.

The U. S. slices any thickness and takes bacon slabs up to 27" long, 13½" wide and 4" thick. It shingles the slices so evenly onto a conveyor that groupers,

scalers and packers have no occasion to rearrange slices or touch the bacon. Generally speaking, scalers do not find it necessary to add more than an occasional slice.

This efficient unit will keep a production line of 12 to 16 workers busy, delivering up to 8,000 pounds in an 8-hour day. It can also be used to slice as little as 1,000 pounds a day, accommodating 3 or 4 workers. For any plant with a sliced bacon output of 5,000 pounds a week or more, this is a very profitable investment.

For Smaller Outputs

If your combined demand for sliced bacon, dried beef and boneless meats is less than 5,000 pounds a week, investigate the U. S. Model 150-B which takes meats up to 24" long, 9½" wide and 5¾" high. It slices and stacks any thickness from ¼" to ½". By using the Conveyor, this versatile unit will also slice and shingle meats.

Actual performance records of U. S. Heavy Duty units in various size plants are given in an illustrated catalog. Send for copy to U. S. Slicing Machine Co., La Porte, Ind.

(Advertisement)

Up and down the MEAT TRAIL

H. J. Nelson to Manage G. H. Hammond Co. Plant

Herbert J. Nelson, president, Iowa Packing Co., Des Moines, Ia., was honored at a farewell dinner last month at the Hotel Ft. Des Moines in observance of his retirement to become general manager of the G. H. Hammond Co., Swift & Company associated plant at Chicago. E. F. Kaderabek, general manager for Swift at Sioux City, will become manager of the Iowa Packing Co., also a Swift associated company, and will be replaced by John E. Glen, general manager of the G. H. Hammond plant.

Mr. Nelson has been associated with the Iowa Packing Co. since its purchase by Swift 15 years ago. Under his direction, the number of employees rose from 260 to more than 1,000, volume of slaughter trebled and important construction and modernization programs were executed. He joined Swift in 1899 as a clerk.

Mr. Kaderabek joined Swift & Company in 1909, working in branches at St. Joseph, Indianapolis and Toronto. Before going to Sioux City in August, 1938, he was in the company's branch house provision department at Chicago.

J. P. Foohey, President of Eckrich Company, Dies

As this issue went to press, word was received of the death of J. P. Foohey, president and general manager of Peter Eckrich & Sons, Inc., Kalamazoo, Mich., on December 5, following an illness of several months. He was 43 years of age. Mr. Foohey, who was formerly general manager of the firm, was elected president by the board of directors only last month. He had been affiliated with the well-known sausage manufacturing firm for more than 15 years, and was regarded in the trade as an exceptionally able administrator. Burial will be at Ft. Wayne, Ind., on December 9.



J. P. FOOHEY

MADE THEIR SHOTS COUNT

Oscar F. Mayer (right), 81-year-old pioneer Chicago meat packer, with Carter H. Harrison, collector of internal revenue, his life-long friend, after their return from a recent successful deer hunting expedition in the north woods. Each of the veterans accounted for a 150-lb. buck. Other members of the hunting party included Oscar G. Mayer, president of the packing company, Oscar Mayer, jr., grandson of the company's founder, and Carter H. Harrison, jr.



Three Nashville Men Now Head Columbia Packing Co.

Columbia Packing Co., Columbia, Tenn., which has changed hands several times in recent years, began operating under new management late last month when its entire stock and all equipment were acquired by Robert P. Crockett, Joseph E. Therrell and Stuart R. Booker, all of Nashville, Tenn. Frederick S. Evans and T. E. Redman were formerly controlling stockholders of the company.

Messrs. Crockett and Therrell will be in active charge of the plant under the new arrangement, while Mr. Booker will continue his position as head of the corporations division of Webster & Gibson, Nashville investment banking house. The company has been serving retailers in about seven counties, but it is planned to widen this territory, making deliveries to all of south central Tennessee with a fleet of refrigerated trucks.

New Texas Rendering Plant

A new rendering plant that will take its meat supply within a radius of about 100 miles is to be constructed within a month at San Angelo, Tex., by the West Texas Packing Co., according to Carl Huntington, manager. The plant may operate on a 24-hour basis, Mr. Huntington stated, making possible four cookings daily and consuming 20,000 lbs. of meats per day. Two trucks will be placed in service and the firm will sell cracklings, greases and tankage, according to Mr. Huntington, but no feed plant will be set up. Equipment for the plant has been purchased from the Allbright-Nell Co.

Hide and Leather Banquet

Annual banquet of the Hide and Leather Association of Chicago will be held in the Palmer House on Friday evening, December 13, with dinner beginning at 6:30 p. m. Election of officers and transaction of necessary business will comprise part of program. The usual excellent dinner and evening of entertainment have been promised. George H. Elliott is chairman of the committee in charge of the event. Other committee members include W. W. Morgan, Charles Zitnik, Nick Beucher, Harry Birkenstein, jr., Arthur Carlson, Peter A. Coolsen, E. W. Emery, Fred J. Fabish, G. D. Fitch, Elmer E. Frodin, T. P. Gibbons, F. N. Hansen, Walter Haase, L. J. Huch, O. D. Mosser, E. J. Price, Harold Ross, George Webster and Laird Wilson.

Holiday Meat Shows

The New York Butchers Dressed Meat Co. has completed plans to hold its third annual livestock show at the New York stockyards, 41st st. and 11th ave., on December 12. Several carloads of prize-winning cattle, calves, sheep and lambs purchased by F. A. Benson, president of the company, at the International Live Stock Exposition, Chicago, will be on display. Invitations are being extended to retail meat dealers, wholesalers and others.

The United Dressed Beef Co., New York City, will hold its annual Christmas show on December 15, when choice stock will be exhibited in holiday dress. Officials of the company, as well as the entire sales staff, will be on hand to greet visitors.

Personalities and Events Of the Week

F. L. Faulkner, automotive division, Armour and Company, Chicago, was in the East last week and visited at the plant of the New York Butchers Dressed Meat Co.

Trunz Pork Stores, Inc. recently opened its fifty-fifth shop at 366 Hempstead Turnpike, Franklin Square, L. I. The new link in this company's chain is the second to be opened within a short time in Nassau county.

Rognes Packing Co., Madison, S. Dak., is operating at the greatest rate since its establishment in 1932 and is turning out about 30 per cent more dressed pork than it did a year ago, according to a recent announcement. Chris and Gilbert Rognes are proprietors of the company, which now employs 28 men.

A number of executives of John Morrell & Co. were on hand recently at Topeka, Kans., for the annual meeting which follows the close of the fiscal year, and inspected the company's new building at the foot of Quincy st. The manufacturing unit will be placed in operation around the first of the year. Among those who viewed the new structure were T. Henry Foster, Morrell president; G. M. Foster, vice president; J. W. Mock, secretary, and H. W. Davis, general manager. R. M. Othwaite, general manager of the Topeka plant, was host to the Morrell men at a dinner at the Hotel Jayhawk.

Pureta Sausage Co., Sacramento, Calif., plans to construct an addition to its plant at 324 Alhambra blvd. The unit will be a one-story structure 80 ft. square, and is expected to cost, when fully equipped, around \$75,000.

H. J. Madden, vice president of the East Tennessee Packing Co., Knoxville, Tenn., was in Chicago this week to attend the International Livestock Exposition. He also transacted some business while in the city.

Frank A. Robbins, for the past 20 years an employee of the Cudahy Packing Co., has been elected vice president and a member of the board of directors of Theonett & Co., Chicago flavor and extract manufacturers.

Alfred M. Landon, former governor of Kansas and Republican presidential nominee in 1936, was among the visitors attending the recent open house program staged by Swift & Company at the Kansas City, Kans., plant. He was shown through the plant by E. W. Phelps, general manager.

Edward A. Phoenix, assistant sales promotion manager of Johns-Manville Corp., was honored at a luncheon at the Hotel Commodore, New York City, on December 3, for his quarter-century of service with the organization. Lewis H. Brown, president, presented Mr. Phoenix with a gold watch.

Russell Cross was recently appointed sales manager of the Swift & Company branch house at Long Branch, N. J., succeeding E. C. Bristow, who was

recently transferred to Orange, N. J.

New plant of the Edgar Packing Co., Inc., Edgar, Wis., was placed in operation late last month, climaxing a long period of preparation and planning by E. S. Grosskreutz, manager, and his associates. Dr. G. S. Carter has been assigned to the plant as federal inspector.

Hauseman Packing Co. plans to construct a modern packing and by-products plant soon at Brownsville, Tex.

Shelby Sausage Co., headed by G. B. Kendrick, is building an addition to its plant at Shelby, N. C., and is expanding its production facilities.

Plant of the Susanville Meat Co., Susanville, Calif., destroyed last August in a \$50,000 fire, is to be rebuilt in the near future, the necessary permit having been obtained from the city.

Chamber of commerce of Smithfield, N. C., has inaugurated a drive to establish a meat packing plant in the city. Sam Stallings is chairman of the committee appointed to direct the movement. It is reported that J. A. Jones of Savannah, Ga., an experienced meat industry man, is interested in investing in a small plant at Smithfield.

Fire of undetermined origin recently caused damage estimated at more than \$700 to a smokehouse on the farm of Oscar Hoppes, near Hamburg, Pa.

Ronald Marks, Southwestern representative for John E. Smith's Sons Co., Buffalo, N. Y., will be married at Tulsa, Okla., on December 15 to Miss Aleyné Cecile Kahn, daughter of Mr. and Mrs. Julius Kahn.

Controlling interest in the Stedman Co., meat packers of Athens, O., has been purchased by Frank W. Regan and associates of Wheeling, W. Va., it was announced recently. The transaction

was made with John Winder, founder of the company and its president since 1920. Present staff of 90 employees will be retained and company will immediately inaugurate a program of expansion, according to Mr. Regan.

Walter J. Austin, Chicago, former office manager for Armour and Company at East St. Louis, Ill., for a number of years, died recently following a heart attack. He was 62 years old. Burial was in Oak Grove cemetery, St. Louis.

Employees of John Morrell & Co. at the Sioux Falls, S. Dak., plant staged their annual company show at the Coliseum on December 5 and 6. A departure from previous presentations, this year's show was entitled "In the Gay Nineties," and included 20 scenes and a cast of 100. According to reports, the show was "built for laughs only," and was greeted enthusiastically.

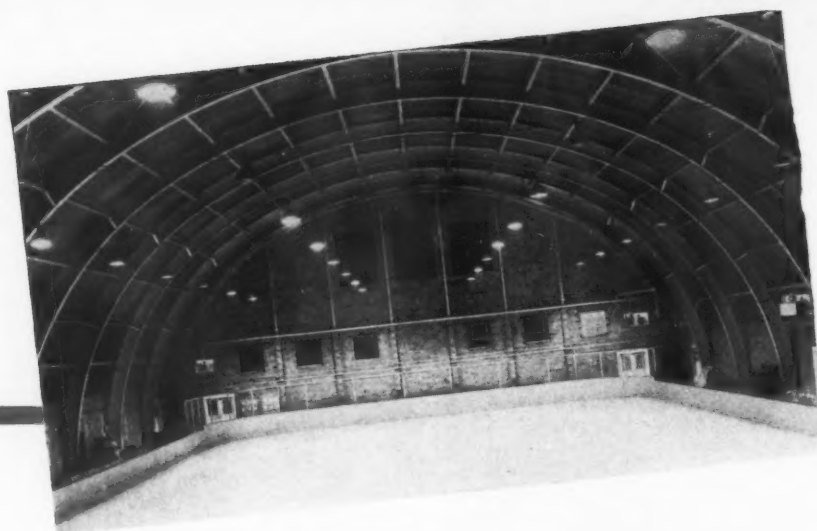
W. K. Bradley, sales representative in northeast Mississippi for Armour and Company, became a charter member of the Alcorn County Chitterling Association on November 30, when he attended the initial meeting in Corinth.

"No one can think of the tragic situation in war-torn countries overseas, where the food supply problem is so critical, and where the holding of such an event as the International Live Stock Exposition would be an impossibility, without being thankful that we have here in America an industry so vital to the nation's welfare as the livestock and meat industry," asserted Albert K. Mitchell, The Bell Ranch, N. Mex., prominent ranchman and chairman of the National Live Stock and Meat Board this week. Mr. Mitchell came to Chicago to visit the International and to attend the semi-annual meeting of the Board.



CUDAHY PLAYS HOST AT KANSAS CITY

With local interest in the livestock and meat industry at high pitch because of annual American Royal Livestock Exposition, Cudahy Packing Co. recently staged a highly successful fiftieth anniversary open house program at its Kansas City, Kans., plant. In photo, T. C. Boughan, plant superintendent, is shown at far left, while James L. Stark, a departmental foreman, explains dressed beef display to interested group of visitors.



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Boston
Skating Club*

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*The Outdoor
Rink at
Rockefeller Center*

REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 83

Importance of Air Moisture

COOLING building space to a given temperature was the general subject discussed in earlier lessons in THE NATIONAL PROVISIONER course in meat plant refrigeration and air conditioning. Consideration of space cooling will continue in lessons to follow, but, in addition, the maintenance of the moisture content of the air in the room being cooled will be discussed.

The quantity of moisture in the air of a room of any temperature is very small, and some operating men on the plant engineer's force may wish to know why packers are so concerned about relative humidity, and why they go to considerable trouble and expense to obtain equipment which not only will perform the cooling job efficiently, but will also maintain the moisture content of the room at or very near the point desired.

Maintains Bloom, Weight

Minute amounts of moisture in the air are necessary to maintain life. Proper percentages of relative humidity are also required to keep meats in storage in good condition, and to prevent undue loss of weight due to absorption of moisture from the meat by the air.

Moisture, heat and bacteria are the three important factors in meat spoilage. If any of these is not present, meat can be preserved without difficulty. If there is no moisture, for example, mold and bacteria cannot grow and multiply.

Bacteria become dormant when meat is frozen; if no bacteria are present the meat is sterile.

Meats contain a high percentage of moisture—70 per cent by weight in some cases. A great share of this original moisture must be retained if the product is to hold its bloom and color and reach consumers in prime condition. Furthermore, since shrink causes

the packer direct monetary loss, every effort should be made to minimize it by maintaining the relative humidity of the cooler or refrigerated room at a level at which there will be the least moisture loss.

Open brine spray refrigerating systems automatically maintain the correct relative humidity in hot carcass coolers, providing brine temperatures are not excessively low and the proper brine density is used. These subjects were discussed in an earlier lesson in the refrigeration series.

Relative humidity must be considered in every chill room and cooler and in all other departments where meats are handled and processed. For example, not long ago it was considered good practice to allow smoked meats to cool off in the smokehouse alley before placing them in the smoked meat hanging room. Today, however, as soon as meats are taken out of the smokehouse they are placed in the smoked meat hanging room and chilled quickly to prevent fat drip. Air movement and temperature are regulated closely.

High Humidity Rooms

High relative humidity is desirable in the smoked meat hanging room to hold dehydration to a minimum. However, if the humidity of the room is too high,

the moisture in the air will be absorbed by the salt on the surface of the meat and the appearance of the product will suffer.

Bacon slicing rooms and pork sausage packing coolers present much the same problem as the smoked meat hanging room. High humidity is required to prevent undue shrink, but excessive moisture in the air will result in packing troubles, including damp cartons. Product should be dry when it goes into wrappers and packages as moisture provides ideal environment for the growth of mold and slime.

Chilled carcasses are held in sales coolers for a relatively short time, but the humidity in these rooms should be higher than in chill coolers where steam and fog are usually present. Other requirements for holding coolers include air circulation at a uniform rate and without draft.

Year around production of summer sausage is impossible without an air-conditioned dry room in which temperature and relative humidity are closely controlled. Proper air circulation is also important in the dry sausage department.

Smokehouses are now available in which all factors influencing smoking results are closely controlled. It is generally recognized that high relative humidities must be maintained during smoking if the most satisfactory results are to be obtained.

Dew Point Temperature

Moisture will condense on product which is brought from a cold temperature into a warmer one. This moisture may provide the environment required for the development of mold and slime. It is desirable, therefore, to maintain the dew point temperature of the air in some of the rooms in the meat packing plant—notably the bacon slicing room—below the temperature of the meat brought into them.

Dew point temperature is a measure of air conditioning. For each pound of moisture condensed on product, 1,000 B.t.u. are extracted from the meats. When products filmed with moisture are packed together, white spots may develop at the points of contact.

These brief illustrations of the applications of air conditioning have been given to impress meat plant engineers and mechanical and operating men with the need for a working knowledge of the subject. The theory and practice of air conditioning will be dealt with in future lessons.

EDITOR'S NOTE. — Measurement of the moisture in air will be explained in Lesson 84.

37 LESSONS

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NOVEMBER MEAT REVIEW

With hog marketings reaching almost record numbers, the estimated production of pork in November was the largest on record for that month, and about 19 per cent greater than during the same month last year, the American Meat Institute points out in a review of the livestock and meat trade during the past month.

In advance of official figures, the Institute estimates that production of pork in November was about 16 per cent greater than during the preceding month this year, and the largest amount ever produced in any November. Pork production in November apparently was from 30 to 35 per cent greater than the average for November during the five-year period, 1929-33, which included years of heavy hog slaughter.

Production of all other classes of meat changed little as compared with production a year ago, according to Institute estimates. Production of beef and veal apparently was somewhat smaller than during November last year, whereas production of lamb was slightly greater than in 1939.

The number of hogs marketed during November is estimated to have been the highest on record for that month with the exception of November, 1923. Marketings of cattle apparently were about 4 per cent fewer than marketings during the same month last year. Calf marketings were down about 6 per cent

and lamb marketings increased only slightly.

Wholesale prices of most cuts of meat changed only slightly during the month. Prices of most fresh pork cuts and most grades of beef at the close of the month were about the same as, or slightly lower, than those at the opening. There was a slight decline in prices of veal and a slight increase in prices of lamb. Prices of some smoked and cured pork cuts increased somewhat during the month.

FINANCIAL NOTES

Armour and Company's net income for the fiscal year ended November 2 was recently estimated to be in excess of \$8,000,000 by George A. Eastwood, president, on the basis of preliminary figures. Net income for the preceding period was \$7,012,057. On the basis of the same figures, it is estimated that the company's 1940 sales were in excess of \$735,000,000. After federal taxes and before guaranteed dividends on the preferred stock of Armour and Company of Delaware there were operating earnings of approximately \$9,000,000, according to Mr. Eastwood.

An extra dividend of 50c, plus a quarterly dividend of 75c, has been announced by Safeway Stores, Inc., on the common stock. Payments are to be made on December 20 to shareholders of record on December 5.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks during the week ended December 4:

	—Week ended Dec. 4—					Nov. 27
	Sales	High	Low	Close	Close	
Amal. Leather..	100	1 1/4	1 1/4	1 1/4	1 1/4	
Do. Pfd.....	100	16	16	16	16 1/2	
Amer. H. & L....	800	4 1/4	4 1/4	4 1/4	4 1/4	
Do. Pfd.....	300	31 1/2	31 1/2	31 1/2	31 1/2	
Amer. Stores..	600	11 1/2	11	11	11	
Armour Ill.....	9,900	5 1/2	5	5	4 1/4	
Do. Pr. Pfd....	1,700	50 1/2	50 1/2	50 1/2	50 1/2	
Do. Pfd.....	100	109 1/4	109 1/4	109 1/4	109 1/4	
Do. Del. Pfd....	100	120	120	120	120 1/2	
Beechnut Pack..	200	1 1/4	1 1/4	1 1/4	1 1/4	
Bohack, H. C....	100	20	20	20	20	
Chick. Co. Oil..	100	1 1/4	1 1/4	1 1/4	1 1/4	
Childs Co.....	3,800	2	1 1/2	2	2	
Cudahy Pack....	200	11 1/2	11 1/2	11 1/2	11 1/2	
Do. Pfd.....	50	74 1/2	74 1/2	74 1/2	74 1/2	
First Nat. Strs..	900	43 1/2	42 1/2	42 1/2	43	
Gen. Foods.....	5,900	34 1/4	34	34	34 1/4	
Do. Pfd.....	600	114	114	114	118 1/2	
Glidden Co.....	1,300	14	13 1/2	13 1/2	14 1/2	
Do. Pfd.....	100	2	2	2	2	
Gobel Co.....	2,400	100 1/2	100 1/2	100 1/2	98	
Gr. A & P.....	100	32 1/2	32 1/2	32 1/2	32 1/2	
Do. Pfd.....	50	32 1/2	32 1/2	32 1/2	32 1/2	
Hormel, G. A....	50	32 1/2	32 1/2	32 1/2	32 1/2	
Hygrade Food....	100	28 1/4	28 1/4	28 1/4	28 1/4	
Kroger G. & B....	1,700	28 1/4	28 1/4	28 1/4	28 1/4	
Libby McNeill..	600	6 1/4	6 1/4	6 1/4	6 1/4	
Mickelberry Co..	1,400	5 1/4	5 1/4	5 1/4	5 1/4	
M. & H. Pfd....	50	9 1/4	9 1/4	9 1/4	9 1/4	
Morrell & Co....	100	41	41	41	42 1/4	
Nat. Tea.....	200	4 1/4	4 1/4	4 1/4	4 1/4	
Proc. & Gamb....	1,700	55	54 1/2	54 1/2	54 1/2	
Do. Pfd.....	30	118	118	118	117 1/2	
Rath Pack.....	100	40 1/4	40 1/4	40 1/4	40 1/4	
Safeway Strs....	2,100	42 1/4	42 1/4	42 1/4	42 1/4	
Do. 5% Pfd....	800	110 1/4	109 1/4	110 1/4	110 1/4	
Stahl Meyer.....	100	1	1	1	1	
Swift & Co.....	8,100	21 1/4	21 1/4	21 1/4	21 1/4	
Do. Intl.....	2,950	17 1/2	17 1/2	17 1/2	17 1/2	
Trunz Pork.....	200	8 1/2	8 1/2	8 1/2	8 1/2	
U. S. Leather....	1,000	8	8	8	8 1/4	
Do. A.....	100	60	60	60	60	
Do. Pr. Pfd....	100	1 1/4	1 1/4	1 1/4	1 1/4	
United Stk. Yds.	900	19	19	19	19	
Do. Pfd.....	100	69	69	69	69	
Wesson Oil.....	500	4 1/4	4 1/4	4 1/4	4 1/4	
Do. Pfd.....	500	64	64	64	63 1/2	



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PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

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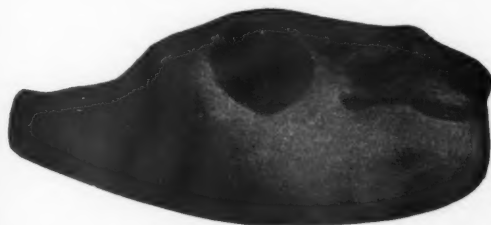
Artery pumped hams, using Prague Powder Pickle in the amount of 10% will make a mild, juicy, flavorful ham. If this ham is to be made drier, you must use our "Prague Powder Dry Rub," on the basis of 4½ to 5½ lbs. per 100 lbs. of ham and allow them to be laid down in a vat where the pickle can be drained away for 7 to 10 days. You will still have a mild, juicy, tender ham.



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UNITED STATES STEEL

October and 10-Month Exports, Imports Show Effects of War

CUMULATIVE adverse effects of the European war on American foreign trade in meats and meat products are clearly shown in the October and ten-month summaries of exports and imports.

Expansion in lard exports, which began in 1938-39 following several lean

years when packers had little lard to ship and few free markets to ship to, has been sharply restricted by the blockade of continental Europe and Britain's reluctance to spend for American agricultural products. Lard exports in October totaled only 10,198,242 lbs., a little above the September level, but

FOREIGN TRADE IN MEATS AND LARD

	October, 1940 lbs.	October, 1939 lbs.	10 mos. 1940 lbs.	10 mos. 1939 lbs.
IMPORTS				
Beef and Veal—				
Beef, fresh	2,510,739	252,772	8,324,134	2,083,296
Beef, fresh	2,435	25,098	109,820	151,298
Beef and veal, pickled or cured	101,947	69,771	1,181,745	1,755,775
Beef canned	3,405,108	8,425,088	54,206,733	78,980,180
Total beef and veal	6,020,229	8,773,279	63,822,452	82,070,544
Pork—				
Pork, fresh	375,862	282,526	2,452,407	1,904,806
Ham, shoulders and bacon	36,421	453,650	1,672,434	35,063,191
Pork, pickled, salted and other	35,733	79,314	642,027	2,104,353
Total pork	448,016	815,490	4,766,868	39,072,413
EXPORTS				
Beef and Veal—				
Beef and veal, fresh	859,383	558,544	6,452,325	4,696,028
Beef, cured	618,137	6,730,426	1,672,434	6,379,142
Beef, canned	30,352	36,605	680,944	1,287,261
Total beef and veal	1,507,922	1,546,312	13,863,675	12,362,431
Pork—				
Fresh and frozen	1,018,122	1,748,556	38,015,425	22,056,327
Cumberland and Wiltshire sides		282,993	5,030,024	3,207,675
Hams and shoulders	629,746	2,028,692	15,689,066	51,691,606
Bacon	455,876	777,008	8,613,184	8,288,589
Pickled	1,367,215	1,379,067	14,271,411	12,044,843
Canned	363,618	392,253	6,156,068	7,560,168
Total pork	3,834,577	6,608,559	87,775,198	104,840,208
Lard	10,198,242	19,091,260	178,783,433	232,648,586
Sausage—				
Sausage	301,530	303,729	2,647,932	2,525,843
Sausage ingredients	139,802	299,611	1,734,826	2,252,887

HOGS STILL CUTTING AT A PROFIT

Total value of product from both light and medium-weight butchers increased this week with the improvement in ham and belly prices; as cost of hogs was only slightly changed from the preceding week, the plus cutting margin on these weights was greater. Heavy weights cut out at practically the same profit as last week.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.—												
Regular hams	14.00	14.2	\$1.99	13.80	14.2	\$1.96	13.70	14.2	\$1.95	13.60	14.2	\$1.94
Picnics	5.80	9.2	.52	5.40	9.2	.50	5.30	9.2	.49	5.20	9.2	.48
Boston butts	4.00	11.8	.47	4.00	11.8	.47	4.00	11.8	.45	3.90	11.8	.44
Loins (blade in)	9.80	11.8	1.16	9.60	11.8	1.13	9.50	11.8	1.10	9.40	11.8	1.09
Bellies, S. P.	11.00	12.2	1.34	9.70	12.2	1.18	8.00	11.3	.90	7.80	11.3	.88
Bellies, D. S.				2.00	8.1	.16	4.00	8.1	.32	3.80	8.1	.30
Fat backs	1.00	3.1	.03	3.00	3.4	.10	4.00	4.6	.18	3.80	4.6	.16
Plates and jowls	2.50	4.7	.12	3.00	4.7	.14	3.40	4.7	.16	3.20	4.7	.14
Raw leaf	2.10	4.5	.09	2.20	4.5	.10	2.00	4.5	.09	1.90	4.5	.08
P. S. lard, rend, wt.	12.40	4.8	.60	11.00	4.8	.53	10.30	4.8	.49	9.80	4.8	.46
Spareribs	1.80	10.0	.16	1.50	8.0	.12	1.50	7.0	.11	1.40	7.0	.10
Trimnings	3.00	6.7	.20	2.80	6.7	.19	2.80	6.7	.19	2.60	6.7	.18
Feet, tails, neckbones	2.00		.05	2.00		.05	2.00		.05	1.80		.04
Offal and miscellaneous			.20			.20			.20			.20
TOTAL YIELD AND VALUE	69.00		\$6.93	70.00		\$6.83	70.50		\$6.68	71.00		\$6.58
Cost of hogs per cwt.		\$6.09			\$6.20			\$6.19			\$6.18	
Condensation loss		.03			.03			.03			.03	
Handling and overhead		.50			.42			.38			.35	
TOTAL COST PER CWT. ALIVE		\$6.62			\$6.65			\$6.60			\$6.56	
TOTAL VALUE		6.93			6.83			6.68			6.58	
Profit per cwt.		.31			.18			.08			.02	
Profit per hog		\$.62			\$.41			\$.20			\$.12	

about half of shipments in October, 1939. During the first ten months of 1940 U. S. lard exports were only 178,783,433 lbs. against 232,648,586 lbs. in 1939.

The decline in lard shipments came during a period of great expansion in U. S. production; much of lard's present unfavorable position is due to this lack of export markets.

Pork has also been a heavy loser in the export trade. Cured pork exports have shrunk to small proportions with October shipments of hams and shoulders totaling 629,746 lbs. against 2,028,692 lbs. last year; the ten-month 1940 total is 15,689,066 lbs. compared with 51,691,606 lbs. in 1939. About the only factor which has held the total of pork exports at all near the 1939 level was the brief but heavy movement of fresh pork to Canada early this year.

Loss of export markets for pork has been offset somewhat by the recovery of domestic business; whereas during the first ten months of 1939 the United States imported 39,072,413 lbs. of pork from Poland and other foreign suppliers, imports for the first ten months of 1940 amounted to only 4,766,868 lbs. As shipments from Europe had practically ceased by October, 1939, comparison with the October, 1940 level of pork imports—448,016 lbs.—shows only about a 45 per cent decline.

The United States has also reduced its importation of canned beef from South America. October receipts of canned beef were 3,405,108 lbs. compared with 8,425,038 lbs. in the like month last year; 1940 ten-month receipts of canned beef amounted to 54,206,753 lbs. against 78,080,180 lbs. in 1939.

The last two or three months have seen a significant increase in imports of fresh beef, most of it coming from Cuba; imports in October were 2,510,739 lbs. against 252,772 lbs. in October, 1939. The 1940 ten-month total was 8,324,134 lbs. compared with 2,083,296 lbs. in 1939.

MEAT IMPORTS AT NEW YORK

Imports for the period November 19 to November 27, inclusive, at New York were as follows:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	109,800
	Canned roast beef	18,000
	Canned brisket beef	3,060
	Canned corned beef hash	5,739
Australia	150 quarters fresh frozen beef	25,306
Brazil	Canned brisket beef	45
	Beef extract	2,800
Canada	Smoked back bacon	2,406
	Smoked bacon	247
	Fresh chilled pork cuts	22,790
	Sausage	904
	Dried pork	545
	Fresh frozen pork cuts	47,250
	Canned pork ham	560
	Frozen beef tongues	1,146
	Frozen beef livers	2,143
	Bacon	567
	Frozen pork ham	1,124
	Fresh pork ham	4,617
	Fresh pork bellies	982
	Fresh pork trimmings	1,000
	Fresh pork shoulders	3,573
	Fresh pork tenderloins	2,100
Cuba	280 eighths fresh frozen beef	23,511
	539 boxes fresh chilled beef cuts	51,075
	5,579 quarters fresh chilled beef	878,110
	Blood pudding	96

CHICAGO PROVISION MARKETS

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Dec. 5, 1940

REGULAR HAMS	
Green	*S.P.
8-10	14½
10-12	14½
12-14	14½
14-16	14½
16-18 range	14½

BOILING HAMS	
Green	*S.P.
16-18	15
18-20	15
20-22	15
22-24	15
24-26	15
26-28 range	15

SKINNED HAMS	
Green	*S.P.
10-12	16
12-14	16
14-16	16
16-18	15½
18-20	15½
20-22	15
22-24	14
24-26	13½
26-28	13½
28-30	12½
25/up, No. 2's inc.	10½

PICNICS	
Green	*S.P.
4-6	9½
6-8	9½
8-10	9½
10-12	9½
12-14	9
8/up, No. 2's inc.	9 @ 9½

Short shank ¾ @ ½¢ over.
*Quotations represent No. 1 new cure.

BELLIES	
(Square cut seedless)	*D.C.
Green	12½ @ 12½
6-8	12½
8-10	12½
10-12	12½ @ 12½
12-14	12½
14-16	12½
16-18	12½

GREEN AMERICAN BELLIES	
18-20	9½
20-25	9½

D. S. BELLIES	
Clear	Rib
16-18	9½
18-20	9
20-25	9
25-30	9
30-35	9
35-40	9
40-50	8½

D. S. FAT BACKS	
6-8	4½
8-10	4½
10-12	4½
12-14	5½
14-16	6
16-18	6½ @ 6½
18-20	7½
20-25	7½

OTHER D. S. MEATS	
Regular plates	6-8 7
Clear plates	4-6 4½ @ 4½
D. S. jowl butts	5½ @ 5½
S. P. jowls	5½ @ 5½
Green square jowls	6½
Green rough jowls	5½

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 30	4.50n	4.80n	4.87½n
Monday, Dec. 2	4.52½n	4.85n	4.87½n
Tuesday, Dec. 3	4.52½n	4.85n	4.87½n
Wednesday, Dec. 4	4.52½n	4.82½b	4.87½n
Thursday, Dec. 5	4.50n	4.80n	4.87½n
Friday, Dec. 6	4.52½n	4.77½n	4.87½n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.87½
Kettle rend., tierces, f.o.b. Chgo.	7.87½
Leaf, kettle rend., tierces, f.o.b. Chgo.	7.87½
Neutral, tierces, f.o.b. Chicago	7.62½
Shortening, tierces, c.a.f.	8.75

Havana, Cuba Lard Price

Wednesday, December 4, 1940	
Pure lard	10.00

FUTURE PRICES

SATURDAY, NOVEMBER 30, 1940

LARD—	
Open	High
Dec. 4.52½-50	4.52½
Jan. 4.72½	4.72½
Mar. 5.90	5.92½
May 6.12½	6.12½
July 6.32½	6.32½
Sept. 6.47½	6.47½

Sales: Dec. 155; Jan. 108; Mar. 2; May 40; July 10; Sept. 2; total, 317 sales.
Open interest: Dec. 340; Jan. 1,487; Mar. 100; May 444; July 79; Sept. 6; total, 2,456 lots.

MONDAY, DECEMBER 2, 1940

LARD—	
Dec. 4.45-42½	4.50
Jan. 4.62½	4.62½
Mar. 5.97½	5.97½
May 6.10	6.10
July 6.25	6.37½
Sept. 6.45	6.55

Sales: Dec. 83; Jan. 58; Mar. 9; May 33; July 11; Sept. 4; total, 198 sales.
Open interest: Dec. 143; Jan. 1,484; Mar. 101; May 466; July 88; Sept. 10; total, 2,292 lots.

TUESDAY, DECEMBER 3, 1940

LARD—	
Dec. 4.47½	4.47½
Jan. 4.67½	4.67½
Mar. 5.97½	5.97½
May 6.17½	6.17½
July 6.32½	6.35
Sept. 6.52½	6.52½

Sales: Dec. 37; Jan. 32; Mar. 4; May 14; July 9; Sept. 1; total, 97 sales.
Open interest: Dec. 87; Jan. 1,477; Mar. 104; May 474; July 88; Sept. 10; total, 2,240 lots.

WEDNESDAY, DECEMBER 4, 1940

LARD—	
Dec. 4.45	4.47½
Jan. 4.65	4.65
Mar. 5.92½	5.92½
May 6.15	6.15
July 6.32½	6.32½
Sept. 6.50	6.50

Sales: Dec. 14; Jan. 24; Mar. 1; May 16; July 3; Sept. 1; total, 59 sales.
Open interest: Dec. 62; Jan. 1,469; Mar. 105; May 456; July 89; Sept. 10; total, 2,221 lots.

THURSDAY, DECEMBER 5, 1940

LARD—	
Dec. 4.45	4.47½
Jan. 4.65	4.65
Mar. 5.90	5.92½
May 6.10	6.10
July 6.25	6.47½
Sept. 6.47½	6.47½

Sales: Dec. 5; Jan. 21; Mar. 2; May, 10; July, 3; Sept. 3; total 53 sales.
Open interest: Dec. 49; Jan. 1,462; Mar. 103; May, 490; July, 89; Sept. 13; total, 2,206 lots.

FRIDAY, DECEMBER 6, 1940

LARD—	
Dec. 4.45	4.47½
Jan. 4.60	4.60
Mar. 5.90	5.90
May 6.10	6.10
July 6.25	6.25
Sept. 6.42½	6.42½

ANIMAL FAT IMPORTS

Imports of animal fats and oils during October, 1940, and their value:

	Quantity	Value
Tankage, tons	6,724	\$154,454
Wool grease, lbs.	159,968	10,178
Whale oil, gal.	1,393	627
Cod oil, gal.	50,492	23,438
Cod liver oil, gal.	212,737	267,815
Inedible tallow	186,950	4,164

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 30, 1940:

	Week Nov. 30	Previous week	Same week '39
Cured meats, lbs.	18,233,000	15,981,000	13,461,000
Fresh meats, lbs.	66,673,000	61,407,000	59,432,000
Lard, lbs.	5,037,000	6,432,000	4,747,000

Packers Start To Store Lard Again in November

Packers started to accumulate lard again during November as heavy hog slaughter continued and stocks of lard at seven markets mounted to 184,284,346 lbs. on November 30 compared with 176,796,320 lbs. on October 31. This was a gain of about 4 per cent during the month.

In some years packers have increased their lard holdings in November, in others they have reduced them. Normally, a November increase when stocks were already at a record high for the season would be regarded as very disturbing; however, the heavy rate of hog marketings in October and November may mean that slaughter will taper off during the later winter months and that the normal inflow of lard into stocks will not occur this year.

Stocks of S. P. regular and skinned hams, bellies and picnics increased seasonally during November and stores of all meats were also seasonally higher on November 30 than on October 31.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on November 30, 1940, with comparisons especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, 1940	Oct. 31, 1940	Nov. 30, 1939
Total S.P. meats	103,667,235	79,453,631	80,901,375
Total D.S. meats	18,072,377	18,175,249	13,237,371
Other cut meats	13,448,701	8,578,564	10,470,880
Total all meats	135,188,313	106,207,444	104,609,626
P.S. lard	163,658,736	158,765,654	40,897,957
Other lard	20,625,610	18,090,666	12,845,921
Total lard	184,284,346	176,796,320	53,743,878
S.P. regular hams	15,022,303	11,361,981	13,444,723
S.P. skinned hams	39,892,085	29,950,237	28,061,306
S.P. bellies	37,079,215	31,178,234	31,323,256
S.P. picnics	11,631,632	6,599,139	7,767,087
D.S. bellies	9,517,102	7,910,956	6,655,416
D.S. fat backs	8,200,275	9,566,293	5,849,955

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago on November 30:

	Nov. 30, 1940	Oct. 31, 1940	Nov. 30, 1939
All kinds of barreled pork, bbls.	9,475	5,690	9,647
P. S. lard, made since Oct. 1, '40	17,705,402	8,730,053	15,177,910
P. S. lard, made Jan. 1, '40 to Oct. 1, '40	111,173,586	108,062,505	18,809,411
P. S. lard, made Oct. 1, '39 to Jan. 1, '40	24,170,961	31,463,369	2,335,713
P. S. lard made previous to Oct. 1, '39	2,663,083	3,598,703
Other kinds of lard	10,086,959	9,746,389	6,395,361
Total lard, all kinds	165,805,021	161,601,019	42,808,395
D. S. cl. bellies, contract	1,162,018	883,857	846,720
D. S. cl. bellies, other	2,677,254	2,764,836	1,557,124
Total D. S. cl. bellies	3,839,272	3,648,693	2,403,874
D. S. rib bellies, made since Oct. 1, '40	33,944	176,000	166,261
D. S. rib bellies, made previous to Oct. 1, '40	14,000	130,000
D. S. short fat backs, lbs.	1,790,726	2,778,603	1,546,376
S. P. hams, lbs.	6,353,631	4,295,173	6,443,830
S. P. skinned hams, lbs.	19,207,002	14,495,499	14,726,314
S. P. bellies, lbs.	13,887,770	12,357,354	12,969,019
S. P. picnics
S. P. Boston shoulders, lbs.	5,316,810	2,803,451	4,077,817
Other cuts of meats, lbs.	5,584,005	3,736,747	4,878,582
Total cut meats, lbs.	56,027,160	44,421,520	47,232,163

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended December 4, 1940	Cor. week, 1939
		per lb.	per lb.
Prime native steers—			
400-600	21 1/4	17 @ 18	
600-800	21 1/4	16 @ 17	
800-1000	21 1/4	16 @ 17	
Good native steers—			
400-600	19 1/4	16 1/4 @ 17 1/4	
600-800	19 1/4	15 1/4 @ 16 1/4	
800-1000	19 1/4	15 1/4 @ 16 1/4	
Medium steers—			
400-600	17 @ 17 1/4	16 @ 16 1/4	
600-800	17	14 1/4 @ 15 1/4	
800-1000	17	14 1/4 @ 15 1/4	
Heifers, good, 400-600	17 1/4 @ 18 1/4	15 1/4 @ 16 1/4	
Cows, 400-600	12 @ 12 1/2	10 1/4 @ 11 1/4	
Hind quarters, choice	24	18 @ 19	
Fore quarters, choice	16	12 1/2 @ 13	

Beef Cuts

	unquoted		unquoted
Steer loins, prime	34		
Steer loins, No. 1	34		
Steer short loins, prime	35		
Steer short loins, No. 1	35		
Steer loin ends (hips)	30		
Steer loin ends, No. 2	28		
Cow loins	19		
Cow short loins	20		
Cow loin ends (hips)	20		
Steer ribs, prime	28		
Steer ribs, No. 1	28		
Steer ribs, No. 2	13		
Cow ribs, No. 3	12		
Steer rounds, prime	10		
Steer rounds, No. 1	10		
Steer chucks, prime	18 1/2		
Steer chucks, No. 1	17 1/2		
Steer chucks, No. 2	17		
Cow rounds	14		
Cow chucks	14		
Steer plates	18 1/2		
Medium plates	11 1/2		
Briskets No. 1	17		
Cow navel ends	9		
Steer navel ends	9 1/2		
Fore shanks	10		
Hind shanks	8		
Strip loins, No. 1 bnl.	72		
Strip loins, No. 2	40		
Striploin butts, No. 1	33		
Striploin butts, No. 2	22		
Beef tenderloins, No. 1	68		
Beef tenderloins, No. 2	65		
Rump butts	16		
Flank steaks	25		
Shoulder clods	16		
Hanging tenderloins	15		
Insides, green, 12 @ 18 range	19		
Outsides, green, 8 lbs. up	16 1/4		
Knuckles, green, 8 lbs. up	17 1/4		

Beef Products

Brains	7
Hearts	10
Tongues	10
Sweetbreads	14
Ox-tail	9
Fresh tripe, plain	5
Fresh tripe, H. C.	10
Livers	21
Kidneys	9

Veal

Choice carcass	16 @ 17
Good carcass	14 @ 15
Good saddles	20
Good racks	11
Medium racks	11

Veal Products

Brains, each	10
Sweetbreads	80
Calf livers	53

Lamb

Choice lambs	16
Medium lambs	15
Choice saddles	20
Medium saddles	19
Choice fores	12
Medium fores	11
Lamb fries	28
Lamb tongues	17
Lamb kidneys	15

Mutton

Heavy sheep	6
Light sheep	7
Heavy saddles	9
Light saddles	10
Heavy fores	6
Light fores	6
Mutton legs	12
Mutton loins	8
Mutton stew	4
Sheep tongues	11
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	14
Picnics	10 1/4
Skinned shoulders	11 1/2
Tenderloins	26
Spare ribs	7
Back fat	11
Boston butts	12 1/4
Boneless butts, cellar trim, 2 @ 4	16
Hocks	7
Tails	8 1/2
Neck bones	5
Slip bones	3
Blade bones	8
Pigs' feet	2 1/2
Livers	8
Brains	7
Ears	4
Snouts	4
Heads	7 1/2
Chitterlings	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	17 1/2 @ 18 1/2
Fancy skinned hams, 14 @ 16 lbs., parchment paper	19 1/4 @ 20
Standard reg. hams, 14 @ 16 lbs., plain	16 1/4 @ 17 1/4
Picnics, 4 @ 8 lbs., short shank, plain	13 @ 14
Picnics, 4 @ 8 lbs., long shank, plain	11 @ 12
Fancy bacon, 6 @ 8 lbs., plain	18 1/4 @ 19
Standard bacon, 6 @ 8 lbs., plain	15 1/4 @ 16 1/4
No. 1 beef sets	40 @ 41
Insides, 8 @ 12 lbs.	35 @ 36
Knuckles, 5 @ 9 lbs.	36 1/2 @ 37 1/2
Cooked hams, choice, skin on, fattened	31
Cooked hams, choice, skinless, fattened	33
Cooked picnics, skin on, fattened	26
Cooked picnics, skinned, fattened	28 1/4

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$13.00
80-100 pieces	12.50
100-125 pieces	11.50
Clear plate pork, 25-35 pieces	11.50
Beef pork	13.00m
Brisket pork	18.50m
Plate beef	23.50
Extra plate beef	28.00

SAUSAGE MATERIALS

Regular pork trimmings (Packed basis.)	7
Special lean pork trimmings 85%	11 1/4 @ 12
Extra lean pork trimmings 95%	13 @ 13 1/4
Pork cheek meat (trimmed)	9 @ 9 1/2
Pork hearts	7
Pork livers	4 1/4 @ 5
Native boneless bull meat (heavy)	14 1/2
Boneless chucks	14 1/4 @ 15 1/4
Shank meat	13 1/4
Beef trimmings	12 1/4 @ 12 1/2
Beef cheeks (trimmed)	9 1/4
Dressed canners, 350 lbs. and up	10 1/4 @ 10 1/2
Dressed canner cows, 400-450 lb.	11
Dr. bologna bulls, 600 lbs. and up	11
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	23 1/4
Country style sausage, fresh in link	18 1/4
Country style sausage, fresh in bulk	18 1/4
Country style sausage, smoked	18 1/4
Frankfurters, in sheep casings	23
Frankfurters, in hog casings	21 1/4
Skinless frankfurters	21
Bologna in beef bungs, choice	17 1/4
Bologna in beef middles, choice	17 1/4
Liver sausage in beef rounds	15
Liver sausage in hog bungs	17
Smoked liver sausage in hog bungs	21 1/4
Head cheese	15
New England luncheon specialty	21
Mixed luncheon specialty, choice	19
Tongue & blood	17
Blood sausage	17
Souse	16 1/4
Polish sausage	22 1/4

DRY SAUSAGE

Cervelat, choice, in hog bungs	36
Thuringer	20
Farmer	28
Holsteiner	28
B. C. salami, choice	33 1/4
Milano, salami, choice in hog bungs	31 1/4
B. C. salami, new condition	19 1/4
Frisches, choice, in hog middles	32
Genoa style salami, choice	31
Pepperoni	31 1/4
Mortadella, new conditions	19 1/4
Capicola	42
Italian style hams	30
Virginia hams	38 1/4

CURING MATERIALS

Nitrite of soda (Chgo. w'base stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than lot lots f.o.b. N. Y.	8.00
Granulated	8.00
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	6.90
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Standard gran.	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.90
Standard gran., f.o.b. refiners (2%)	4.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.50

SAUSAGE CASINGS

(P. O. B. Chicago.)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	16
Domestic rounds, 140 pack	30
Export rounds, wide	38
Export rounds, medium	21
Export rounds, narrow	32
No. 1 weasands	05
No. 2 weasands	05 1/2
No. 1 bungs	12
No. 2 bungs	08
Middles, regular	45
Middles, select, wide, 2 @ 2 1/4 in.	50
Middles, select, extra, 2 1/4 in. & up	80
Dried bladders	
12-15 in. wide, flat	80
10-12 in. wide, flat	65
8-10 in. wide, flat	35
6-8 in. wide, flat	25

Pork casings:	
Narrow, per 100 yds.	1.75
Narrow, special, per 100 yds.	1.50
Medium, regular	1.10
English, medium	1.00
Wide, per 100 yds.	80
Extra wide, per 100 yds.	50
Export bungs	13
Large prime bungs	10
Medium prime bungs	06
Small prime bungs	08 1/4
Middles, per set	14

SPICES

(Basis Chicago, original bbls., bags or hales.)	
Allspice, prime	Whole Ground 22 26
Resifted	23 1/2 27 1/2
Chili pepper	24
Powder	28
Cloves Amboyana	28
Zanzibar	19
Ginger, Jamaica	13
African	9 1/4 12 1/4
Mace, Fancy Banda	60
East India	62
East & West India Blend	55
Mustard flour, fancy	87
No. 1	34
Nutmeg, fancy Banda	21
East India	18
East & West India Blend	16
Paprika, Spanish	48
Fancy Hungarian	42
No. 1 Hungarian	44 1/4
Pepper, Cayenne	89
Red No. 1	26
Black Malabar	9 1/4 13 1/4
Pepper, white Singapore	6
Muntok	9 1/4 12 1/4
Packers	11 1/4

SEEDS AND HERBS

	Ground
Caraway seed	Whole for Saus. 50 60
Celery seed, French	37 60
Cominos seed	25 30
Coriander Morocco bleached	12
Coriander Morocco natural No. 1	11
Mustard seed, fancy yellow	26
American	18
Marjoram French	62
Oregano	12 16
Sage, Dalmation No. 1	1.05 1.25

(Continued on page 28.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	22	@23 1/4
Choice, native, light.....	21 1/2	@23
Native, common to fair.....	17	@18

Western Dressed Beef

Native steers, 600@800 lbs.....	18	@19
Native choice yearlings, 440@600 lbs.....	17	@18
Good to choice heifers.....	16	@17
Good to choice cows.....	15	@16
Common to fair cows.....	13	@14
Fresh bologna bulls.....	13	@14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @24	22 @24
No. 2 ribs.....	20 @21	21 @22
No. 3 ribs.....	19 @20	19 @20
No. 1 loins.....	32 @36	36 @40
No. 2 loins.....	26 @32	30 @35
No. 3 loins.....	20 @24	25 @29
No. 1 hinds and ribs.....	20 @21	21 @24
No. 2 hinds and ribs.....	18 @19	19 @21
No. 1 rounds.....	17 @17	17 @17
No. 2 rounds.....	16 @16	16 @16
No. 3 rounds.....	15 @15	15 @15
No. 1 chucks.....	15 @15	15 @15
No. 2 chucks.....	14 @14	14 @14
No. 3 chucks.....	13 @13	13 @13
City dressed bolognas.....	13 1/2 @14 1/4	
Rolls, reg. 4@6 lbs. av.....	18 @20	
Rolls, reg. 6@8 lbs. av.....	22 @25	
Tenderloins, 4@6 lbs. av.....	50 @60	
Tenderloins, 5@6 lbs. av.....	50 @60	
Shoulder clods.....	16 @18	

DRESSED VEAL

Good.....	15 1/4 @17 1/4
Medium.....	14 1/2 @15 1/2
Common.....	14 @14 1/2

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	17 1/2 @18 1/2
Genuine spring lambs, good to medium.....	17 @18
Genuine spring lambs, medium.....	16 1/2 @17
Sheep, good.....	8 @10
Sheep, medium.....	6 @8

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 9.50 @ 9.88
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	11.00 @11.50

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.....	14 @15
Shoulders, Western, 10@12 lbs. av.....	12 @13
Butts, regular, Western.....	14 @15
Hams, Western, fresh, 10@12 lbs. av.....	17 @18
Picnics, Western, fresh, 6@8 lbs. av.....	11 @12
Pork trimmings, extra lean.....	15 1/2 @16
Pork trimmings, regular, 50% lean.....	9 1/2 @10 1/2
Spareribs.....	12 @13

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	35
Cooked hams, choice, skinless, fattened.....	37

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	19 @20
Regular hams, 10@12 lbs. av.....	19 @20
Regular hams, 12@14 lbs. av.....	18 1/2 @19
Skinned hams, 10@12 lbs. av.....	20 @21
Skinned hams, 12@14 lbs. av.....	19 1/2 @20
Skinned hams, 16@18 lbs. av.....	19 @20
Skinned hams, 18@20 lbs. av.....	18 1/2 @19
Picnics, 4@6 lbs. av.....	15 @15 1/2
Picnics, 6@8 lbs. av.....	15 @15 1/2
Bacon, boneless, Western.....	19 @20
Bacon, boneless, city.....	19 @19 1/2
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	23 @24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, 1 c. trimmed.....	25c a pound
Sweetbreads, beef.....	60c a pair
Sweetbreads, veal.....	11c a pound
Beef kidneys.....	5c each
Mutton kidneys.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25 per cwt.
Breast Fat.....	1.75 per cwt.
Edible Suet.....	2.75 per cwt.
Inedible Suet.....	2.25 per cwt.

GREEN CALFSKINS

	3-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	22	3.20	3.55	3.60	4.10
Prime No. 2 veals.....	20	2.90	3.25	3.30	3.70
Buttermilk No. 1.....	17	2.70	3.05	3.10	3.00
Buttermilk No. 2.....	16	2.55	2.90	2.95	2.85
Branded graby.....	14	2.00	2.30	2.35	2.40
Number 3.....	14	2.00	2.30	2.35	2.40

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on December 4, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$18.50@20.50		\$20.50@22.00	\$21.50@22.50
500-600 lbs. ¹	18.50@20.50		20.50@22.00	21.50@22.50
600-700 lbs. ²	19.00@21.00	\$20.00@22.00	20.50@22.00	21.00@22.00
700-800 lbs. ²	19.00@21.00	20.00@22.00		
STEER, Good:				
400-500 lbs. ¹	15.50@18.50			
500-600 lbs. ¹	15.50@18.50		17.00@20.00	19.00@20.00
600-700 lbs. ²	16.00@19.00	17.50@20.00	17.00@20.00	18.00@20.00
700-800 lbs. ²	16.00@19.00	17.50@20.00	17.00@20.00	18.00@20.00
STEER, Commercial:				
400-600 lbs. ¹	13.00@15.50		14.00@17.00	15.00@18.00
600-700 lbs. ²	13.00@16.00	15.00@17.50	14.00@17.00	15.00@18.00
STEER, Utility:				
400-600 lbs. ¹	11.50@13.00	13.00@15.00	12.50@14.00	
COW (all weights):				
Commercial.....	12.50@14.00	13.50@14.50	13.00@14.00	
Utility.....	11.25@12.50	12.50@13.50	12.00@13.00	12.00@13.00
Cutter.....	10.50@11.25	11.50@12.50	11.00@12.00	11.00@12.00
Canner.....	9.75@10.50			
Fresh Veal and Calf: ³				
VEAL, Choice:				
80-130 lbs.....	15.00@16.00	16.00@18.00	16.00@18.00	17.00@18.00
130-170 lbs.....	14.00@15.00		15.00@17.00	
VEAL, Good:				
50-80 lbs.....	13.00@14.00	14.00@16.00	14.00@15.50	16.00@17.00
80-130 lbs.....	13.00@15.00	14.50@16.50	14.50@16.00	15.00@16.00
130-170 lbs.....	13.00@14.00		13.50@15.50	
VEAL, Commercial:				
50-80 lbs.....	12.00@13.00	12.50@14.00	12.50@14.00	15.00@16.00
80-130 lbs.....	12.00@13.00	13.00@14.50	13.00@14.50	14.00@15.00
130-170 lbs.....	12.00@13.00	12.50@13.00	12.50@13.00	13.00@14.00
VEAL, Utility:				
All weights.....	10.00@12.00	11.00@13.00	11.00@12.50	12.00@13.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	15.50@16.50	16.50@17.50	17.00@18.00	17.00@17.50
40-45 lbs.....	15.50@16.50	16.00@17.00	16.00@17.00	16.50@17.50
45-50 lbs.....	14.50@15.50	15.50@16.50	15.50@16.50	16.50@17.50
50-60 lbs.....	14.00@15.00	14.50@15.50	15.00@16.00	15.00@15.50
LAMB, Good:				
30-40 lbs.....	14.50@15.50	15.50@16.50	16.00@17.00	15.50@16.00
40-45 lbs.....	14.50@15.50	15.00@16.00	15.00@16.00	16.00@16.50
45-50 lbs.....	13.50@14.50	14.50@15.50	14.50@15.50	15.00@16.00
50-60 lbs.....	13.00@14.00	14.00@15.00	14.00@15.00	14.00@15.00
LAMB, Commercial:				
All weights.....	12.50@14.50	13.50@15.50	13.50@15.00	14.00@15.00
LAMB, Utility:				
All weights.....	11.50@12.50	13.00@15.00	13.00@14.50	
MUTTON (Ewe), 70 lbs. down:				
Good.....	6.50@ 7.50	7.50@ 8.50	7.50@ 8.50	7.00@ 8.00
Commercial.....	5.50@ 6.50	6.50@ 7.50	6.50@ 7.50	6.00@ 7.00
Utility.....	4.50@ 5.50	5.50@ 6.50	5.50@ 6.50	5.00@ 6.00
Fresh Pork Cuts: ⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	13.00@13.50	14.00@14.50	14.00@14.50	13.50@15.00
10-12 lbs.....	13.00@13.50	14.00@14.50	14.00@14.50	13.50@15.00
12-15 lbs.....	13.00@13.50	13.50@14.00	13.50@14.00	13.50@14.50
16-22 lbs.....	12.00@13.00			13.00@13.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	11.00@11.50		12.00@13.00	12.00@13.00
BUTTS, Boston Style:				
4- 8 lbs.....	12.50@13.50		13.50@14.50	13.50@14.50
SPARE RIBS:				
Half Sheets.....	11.00@12.00			
TRIMMINGS:				
Regular.....	7.00@ 7.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 pound box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb, and mutton prices apply to straight and calculated carcass bases.

Effective Monday, December 2, 1940, the grade terms common and medium, as heretofore applied to dressed calf, veal, lamb, yearling mutton and mutton, were changed, respectively, to utility and commercial. This applies to both the meat grading and the meat market reporting services.

HIGH COURT REFUND RULING

Claims of Wilson & Co. for refund of processing and floor stocks taxes on exported pork products were not denied in a recent decision of the U. S. Supreme Court; the court merely decided that the refusal of the claims by the Commissioner of Internal Revenue had been final, and that the Court of Claims, to which Wilson appealed the commissioner's ruling, had no jurisdiction under Title IV of the 1936 Revenue Act.

ANIMAL FAT EXPORTS

Exports of animal fats and oils during October, 1940, and their value, were:

	Quantity, lbs.	Value
Oleo oil.....	48,893	\$ 4,031
Oleomargarine.....	69,010	6,485
Cooking fats, not lard.....	369,128	32,020
Lard.....	10,198,242	596,670
Tallow, inedible.....	181,299	7,516
Tallow, edible.....	29,566	8,512
Other fats and greases.....	294,149	13,284
Grease stearine.....	93,330	4,957
Neatsfoot oil.....	14,203	2,057
Oleic acid.....	102,521	7,041
Stearic acid.....	313,573	27,575

Soft Allied Markets Bring Easier Tallow, Grease Tone

Lard and oil unsteadiness set stage for decline; withdrawal of Cincinnati soaper from December tallow market starts downward movement — New York extra sells $\frac{1}{8}$ c lower.

TALLOW.—The tallow market at New York developed an easier trend, extra selling at $\frac{1}{8}$ c, off $\frac{1}{8}$ c from the previous level, with estimates that 500,000 to 1,000,000 lbs. or more changed hands during the week. During the past two weeks, tallow producers resisted the unsteadiness in lard and in competing oils, but when a prominent Cincinnati soaper withdrew from the market for December tallow supplies, and displayed interest only in January delivery, producers became uneasy. As some lowered their ideas to move material, others immediately followed. Subsequently, $\frac{1}{8}$ c was bid, and the market appeared to have been fairly well cleaned up of offerings for the time being. On the decline, local soapers absorbed supplies, and the Cincinnati factor also was said to have been a liberal buyer.

At New York, edible was quoted at $\frac{1}{4}$ @ $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c, and special, $\frac{1}{4}$ c.

The tallow market at Chicago took on a softer tone late last week following withdrawal from the market by a large consumer, and influenced by further easiness in lard. However, the market held up well this week on a fair scattered movement. At midweek, a few tanks of prime sold at $\frac{1}{4}$ c, southeast point, deferred shipment. There was a little prime moving at $\frac{1}{2}$ c, special at $\frac{1}{4}$ c, and No. 3 at $\frac{1}{4}$ c, all at Chicago; prime sold at Cincinnati at $\frac{1}{4}$ c for December and $\frac{1}{4}$ c for January. Quotations in the Chicago tallow market on Thursday were as follows:

Edible tallow	$\frac{1}{4}$ c
Fancy tallow	$\frac{1}{4}$ @ $\frac{1}{4}$ c
Prime packers	$\frac{1}{4}$ @ $\frac{1}{4}$ c
Special tallow	$\frac{1}{4}$ @ $\frac{1}{4}$ c
No. 1 tallow	$\frac{1}{4}$ @ $\frac{1}{4}$ c

STEARINE.—The market was rather quiet but steady at New York. Producers were asking $\frac{1}{4}$ c, but offerings were in the market here from the West at $\frac{1}{4}$ c, so that buyers' ideas on oleo were lowered to the $\frac{1}{8}$ c level.

At Chicago, the market was quiet and steady, with prime quoted $\frac{1}{2}$ @ $\frac{1}{8}$ c.

OLEO OILS.—Buying interest was quiet and more or less routine at midweek, with the market notably unchanged at New York. Extra was $\frac{1}{4}$ @ $\frac{1}{4}$ c; prime, $\frac{1}{4}$ @ $\frac{1}{4}$ c, and lower grades, $\frac{1}{4}$ @ $\frac{1}{4}$ c.

At Chicago, the market was steady but quiet, with extra quoted at $\frac{1}{8}$ c.

GREASE OIL.—The market was slow but steady at New York. No. 1 quoted at $\frac{1}{4}$ c; No. 2, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; extra

No. 1, $\frac{1}{4}$ c; winter strained, $\frac{1}{4}$ c; prime burning, $\frac{1}{4}$ c, and prime inedible, $\frac{1}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1, $\frac{1}{4}$ c; No. 2, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; extra No. 1, $\frac{1}{4}$ c; extra winter strained, $\frac{1}{4}$ c; special No. 1, $\frac{1}{4}$ c; prime burning, $\frac{1}{4}$ c; and prime inedible, $\frac{1}{4}$ c. Acidless tallow oil was quoted in the Chicago market at $\frac{1}{4}$ c.

NEATSFOOT OIL.—Demand was moderate but the market steady at New York. Cold test was quoted at $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; extra No. 1, $\frac{1}{4}$ c; prime, $\frac{1}{4}$ c; and pure, $\frac{1}{4}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; No. 1, $\frac{1}{4}$ c; prime, $\frac{1}{4}$ c, and pure, $\frac{1}{4}$ c.

(See page 33 for later markets.)

GREASES.—An easier tone developed in greases, along with lower tallow prices, and weakness in lard. A fair movement to consumers of yellow and house grease at New York was reported at $\frac{1}{4}$ c, off $\frac{1}{8}$ c from the previous levels; but subsequently there were additional offerings at the new low prices which failed to uncover demand. However, producers were not pressing offerings, and appeared to have gone to the sidelines to await developments in tallow and other allied commodities. On the whole, indications were that no big business passed. Some were of the impression that the market, from a demand standpoint, was feeling recent intimations that soapers had again taken hold of lard.

At New York, choice white was quoted at $\frac{1}{4}$ @ $\frac{1}{4}$ c; yellow and house, $\frac{1}{4}$ c, and brown, $\frac{1}{4}$ @ $\frac{1}{4}$ c.

As in the case of tallow, the Chicago grease market eased last weekend following lard softness and the withdrawal of a large consumer from the Chicago market, but held steady this week on fair scattered trade. Early in week, couple tanks of white grease sold at $\frac{1}{4}$ c, Chicago, and $\frac{1}{4}$ c, Cincinnati, for December delivery, while a tank of yellow grease sold at $\frac{1}{4}$ c, Chicago. At midweek, white grease sold at $\frac{1}{4}$ c, Chicago, and $\frac{1}{4}$ c, Cincinnati; brown grease sold at $\frac{1}{4}$ c, Chicago, and $\frac{1}{4}$ c, Cincinnati. On Thursday, there was no demand at Chicago for white grease, but the product sold at a shade over $\frac{1}{4}$ c, Cincinnati, for December delivery. Thursday's grease quotations at Chicago were:

Choice white grease	$\frac{1}{4}$ @ $\frac{1}{4}$ c
A-white grease	$\frac{1}{4}$ c
B white grease	$\frac{1}{4}$ c
Yellow grease, 10-15 f.f.a.	$\frac{1}{4}$ c
Yellow grease, 16-20 f.f.a.	$\frac{1}{4}$ c
Brown grease	$\frac{1}{4}$ @ $\frac{1}{4}$ c

WANT A GOOD MAN?
Watch the Classified Advertisements page for good men.

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)
December 5, 1940

By-products markets at Chicago this week were draggy and easier, influenced by weaker surrounding markets.

Blood

Blood lower, with scattered trading reported at inside of quotation below; buyers' ideas range still lower.

Unlt Ammonia	\$2.65@2.75
Unground	

Digester Feed Tankage Materials

The 11@12% digester feed tankage nominally easier in absence of sales, with buyers' ideas ranging below the \$2.80 level.

Unground, 11 to 12% ammonia	\$2.80@2.90
Unground, 6 to 10%, choice quality	2.90@3.00
Liquid stick	1.25

Packhouse Feeds

Packhouse feeds market was draggy this week; lower trend in 50% meat and bone scraps and special steam bone-meal.

Carlots, Per ton	
60% digester tankage	\$47.50
50% meat and bone scraps	42.50
Blood-meal	55.00
Special steam bone-meal	52.50

Bone Meals (Fertilizer Grades)

Offers reported non-existent in this nominally unchanged market.

Per ton	
Steam, ground, 3 & 50	\$35.00
Steam, ground, 2 & 26	32.50@35.00

Fertilizer Materials

Firmer trend in hoof meal continues; market otherwise unchanged.

Per ton	
High grade tankage, ground	2.50 & 10c
10@11% ammonia	\$20.00@22.50
Bone tankage, unground, per ton	2.75@2.85
Hoof meal	

Dry Rendered Tankage

Cracklings quoted nominally lower, market very dull.

Per ton	
Hard pressed and expeller unground, up to 48% protein (low test)60
above 48% protein (high test)57 $\frac{1}{2}$
Soft pressed pork ac. grease and quality, ton	35.00
Soft pressed beef, ac. grease and quality, ton	32.50

Gelatine and Glue Stocks

No changes reported in gelatine and glue stocks.

Per ton	
Calf trimmings	\$25.00
Sinews, pizzles	18.00
Cattle jaws, skulls and knuckles	30.00@32.50
Hide trimmings	16.00@17.00
Pig skin scraps and trim, per lb.	5 $\frac{1}{4}$ c

Bones and Hoofs

Bones and hoofs unchanged, except for a little added firmness reported in house run hoofs.

Per ton	
Round shins, heavy	\$50.00
light	47.50@50.00
Flat shins, heavy	42.50@45.00
light	40.00
Blades, buttocks, shoulders & thighs	37.50@40.00
Hoofs, white	55.00
Hoofs, house run, unassorted	28.00@28.00
Junk bones	24.00@25.00

Animal Hair

No changes reported.

Winter coll dried, per ton	\$52.50@55.00
Summer coll dried, per ton	25.00@30.00
Winter processed, black, lb.	7 $\frac{1}{2}$ @8 $\frac{1}{4}$ c
Winter processed, gray, lb.	7 @7 $\frac{1}{4}$ c
Summer processed, gray, lb.	3 @3 $\frac{1}{4}$ c
Cattle switches	@3 $\frac{1}{4}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
December shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 500-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	32.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	52½c
60% protein, unground.....	55c

EASTERN FERTILIZER MARKETS

New York, December 4, 1940.

Cracklings were reduced in price and a number of sales were made at New York this week at 52½c per unit, f. o. b. New York. Blood is offered at \$2.50, f. o. b. New York, with very little interest.

Tankage is moving very slowly but some sellers are fairly well sold ahead and the market is not especially weak. The season for fish scrap is about over as most plants are closed down and very little imported fish meal is being offered. There is a fair demand for fertilizer chemicals for export, particularly for sulphate of ammonia.

MARGARINE MATERIALS USED

Products used in margarine manufacture during October, 1940:

	Oct., 1940, lbs.	Oct., 1939, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil.....	137,948	988,136
Coconut oil.....	1,381,626	2,122,001
Corn oil.....	19,145	21,711
Cottonseed oil.....	11,806,267	8,674,982
Derivative of glycerine.....	69,477	57,120
Lecithin.....	9,974	6,870
Milk.....	5,505,555	4,502,862
Monostearine.....	19,277	19,277
Neutral lard.....	422,860	84,348
Oleo oil.....	1,139,195	602,987
Oleo stock.....	346,947	236,212
Peanut oil.....	103,390	69,517
Salt.....	184,481	197,034
Soda (benzoate of).....	1,122,000	1,031,280
Soya bean oil.....	11,225	9,935
Soya bean oil.....	8,621,968	5,940,916
Vitamin concentrate.....	1,353	1,421
Total.....	30,902,708	24,547,282

MARGARINE PRODUCTION

Margarine produced during October, 1940, with comparisons:

	Oct., 1940, lbs.	Oct., 1939, lbs.
Production of uncolored margarine.....	29,944,880	23,634,661
Production of colored margarine.....	215,193	150,154
Total production.....	30,160,073	23,784,815
Uncolored margarine with drawn tax paid.....	29,459,331	23,634,661
Colored margarine with drawn tax paid.....	30,102	26,041

Cotton Oil Futures Shift Narrowly; Undertone Firm

Prices a shade better but market has difficulty holding bulges—Lard weakness a restraining factor—Consumer trade viewed optimistically.

COTTONSEED oil futures at New York backed and filled within modest limits with the market displaying a very steady undertone. Prices were a shade better than the previous week, but the market experienced some difficulty in holding the upturns because of lack of follow through buying on the bulges. Declines did not get very far, however, owing to evidence of sizable accumulation for trade account on the setbacks.

Absence of hedging pressure against crude or seed aided the market in maintaining the current levels, as did advice from Washington that the Surplus Marketing Administration would buy shortening from week to week for relief purposes.

As a whole, the market had difficulty in overcoming the weakness in lard, and was also adversely influenced at times by increasing losses of vessels due to submarine sinkings.

There was no pressure of actual oil anywhere on the market; crude prices in the South were relatively steady.

Fresh consumer buying was noticeably slower. This was not surprising in view of huge takings in November and unsteady prices during the past two weeks. Consumers were reported to be taking delivery freely against old orders of both oil and shortening.

COCONUT OIL.—The market was quiet but steady. New York oil was quoted at 2½c while the Pacific coast market was 2½c.

CORN OIL.—The market was quiet due to absence of offerings rather than to lack of demand. Corn oil was quoted at 5½¢@6¢ at New York.

SOYBEAN OIL.—A little nearby trading has been passing at 4¼¢@5¼¢, with strong intimations that one of the big producers has been endeavoring to buy back some of his contracts. Nearby oil is quoted at 4¼¢@4½¢ and March at 4¼¢@½c.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	4¼¢@4½¢
White deodorized, in bbls., f.o.b. Chicago.....	6¼¢@6½¢
Yellow, deodorized.....	6¢@6½¢
Soap stock, 50% f.f.a. f.o.b. consuming points.....	1¼¢@1½¢
Soybean oil, f.o.b. mills, in tanks.....	4¼¢@4½¢
Corn oil, in tanks, f.o.b. mills.....	5¼¢
Coconut oil, sellers tanks, f.o.b. coast.....	2¼¢@2½¢
Refined coconut, bbls., f.o.b. Chicago.....	5¢@5½¢

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14½¢
White animal fat.....	11½¢
Water churned pastry.....	12¢
Milk churned pastry.....	13¢
White "nut" type.....	8¢
Vegetable type.....	7½¢

PALM OIL.—Trade was quiet at New York but the market was steady. Spot Nigre and Sumatra were 2¼c in tanks, and forward was 1¼c in bulk.

OLIVE OIL FOOTS.—The market was dull and nominal at New York on a basis of 9½c, tanks.

PEANUT OIL.—A fair business in southeastern crude peanut oil has been passing at 5c. There are further offerings in the market at that figure.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 4¼c bid; Texas, 4¼c nominal at common points; Dallas, 4¼c nominal.

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 29, 1940

	Sales	High	Low	Bid	Asked
December.....	3	577	577	577	580
January.....	581	584
February.....	586	nom
March.....	1	593	593	591	594
April.....	596	nom
May.....	38	602	599	600	601
June.....	602	nom
July.....	3	607	606	606	608

Sales 45 contracts.

SATURDAY, NOVEMBER 30, 1940

December.....	2	585	585	582	585
January.....	587	nom
February.....	591	593
March.....	596	nom
April.....	10	601	599	600	601
May.....	602	nom
June.....	12	608	606	606	607

Sales 24 contracts.

MONDAY, DECEMBER 2, 1940

December.....	2	583	583	583	trad
January.....	7	590	585
February.....	585	nom
March.....	8	596	590	590	sales
April.....	595	nom
May.....	35	604	599	599	sales
June.....	602	nom
July.....	63	610	609	605	607

Sales 115 contracts.

TUESDAY, DECEMBER 3, 1940

December.....	6	580	580	578	583
January.....	2	580	584
February.....	585	nom
March.....	14	592	590	589	590
April.....	594	nom
May.....	21	602	598	598	599
June.....	600	nom
July.....	22	608	605	604	606

Sales 65 contracts.

WEDNESDAY, DECEMBER 4, 1940

December.....	7	582	580	583	586
January.....	2	585	587
February.....	590	nom
March.....	13	594	596
April.....	599	nom
May.....	40	605	600	604	605
June.....	606	nom
July.....	23	610	609	609	610

Sales 85 contracts.

THURSDAY, DECEMBER 5, 1940

December.....	5	590	585	586	bid
January.....	5	586	bid
February.....	23	599	597	595	bid
March.....	37	606	605	604	bid
July.....	20	612	610	610	bid

(See page 33 for later markets.)

GELATINE IMPORTS & EXPORTS

Edible gelatin imported into the United States during October, 1940, totaled 53,815 lbs. valued at \$12,092; 46,747 lbs. of this amount coming from Belgium. Gelatine exported totaled 156,260 lbs., valued at \$41,567.

California Meat Inspection

(Continued from page 9.)

"There are 434 meat packing and processing establishments, large and small, operating under state or state-approved meat inspection. This inspection is conducted in 115 cities located in 40 counties.

"Approximately 97 per cent of the meat and meat food products consumed in California is produced under federal, state, or state-approved municipal meat inspection. The remaining 3 per cent is exempt from inspection by law, as mandatory inspection is not required in counties having a population of less than 27,000.

"The problem of protecting the wholesomeness of California's huge meat supply differs from that of most states. While approximately 65 per cent of all the meat in the United States is subject to federal meat inspection, the situation is reversed in California because a relatively small volume of meat is shipped out of our state.

"To provide California's consumers with the same safeguards and protection enjoyed by consumers throughout the nation, it became necessary for the state of California to inaugurate a system of meat inspection to supplement the one operated by the federal government."

Food Stamp Purchases Pass Five Million Mark

Using \$5,000,000 worth of new buying power in the form of blue surplus food stamps, more than 2,200,000 members of public assistance families ate large quantities of farm surpluses in October, the Surplus Marketing Administration of the U. S. Department of Agriculture announced recently.

Participating families used their blue stamps, which gave them approximately a 50 per cent increase in food buying power, as follows: 30 per cent for pork products; 14 per cent for butter; 14 per cent for eggs; 17 per cent for flour, rice and other cereal products; 12 per cent for vegetables, and 13 per cent for fruits.

September and October purchases, by quantity and value, were:

COMMODITY	VALUE		QUANTITY	
	Sept.	Oct.	Sept. lbs.	Oct. lbs.
Butter ..	\$ 635,000	\$ 718,000	1,995,000	2,158,000
Eggs ...	675,000	718,000	2,531,000	*2,657,000
Pork ...	1,147,000	1,200,000	6,108,000	6,619,000
Lard ...	272,000	321,000	3,249,000	3,331,000
Cereals ..	780,000	868,000	22,349,000	25,130,000
Vegetables†	495,000	640,000		
Fruits† ..	629,000	635,000		
Total ..	\$4,633,000	\$5,100,000		

*Doe.

†Quantities are not given for fruits and vegetables because of the different units of measure used for the various commodities.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

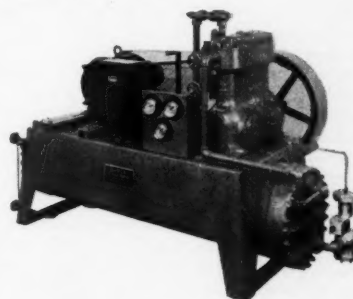
Streamline

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Is your business being bled white by costly, inefficient production due to outmoded refrigeration equipment? Protect your profits from these needless inroads by installing modern BAKER Refrigeration. You'll be amazed how operating efficiency soars while production cost slumps. Check your present equipment now to determine whether you are obtaining the savings that can be

made by installing BAKER equipment. Write for complete information and descriptive literature.



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CONSUMER DEMAND is built on EASY-TO-IDENTIFY BRANDED BEEF



The Great Lakes Beef Brander, specially developed to mark beef carcasses on the rail, does a perfect job always. The roller die requires no heat because it is designed to penetrate the carcass surface and leave a clean, attractive identifying strip that will not smear or blur. Self-inking reservoir coats branding die uniformly, uses less ink! Fitted with long handle for floor workers or short handle for platform work, this easy-to-use Great Lakes Beef Brander brands the full length of the chilled carcass in a single motion. It is strong, sturdy and substantially constructed . . . economical to use!

There's a special Great Lakes Brander for identifying Ham, Bacon, Sausage Specialties and all Fresh and Cured Meat Products . . . send today for your free illustrated catalog.

GREAT LAKES STAMP & MFG. CO. INC.
2500 IRVING PARK BLVD. CHICAGO, ILLINOIS

HIDES AND SKINS

Packer hides active with 60,000 moving at week-end and upwards of 100,000 this week—Light cows established $\frac{1}{2}$ c down, other descriptions steady—Heavy calf off $\frac{1}{2}$ c—City kips $1\frac{1}{2}$ c down.

Chicago

PACKER HIDES.—The packer hide market turned active at the week-end, with reported sales of around 60,000 hides on Saturday in line with the prices established earlier last week. Light native cows, which did not move earlier last week, sold off $\frac{1}{2}$ c on a parity with other descriptions. The action carried over into this week, with upwards of 100,000 more hides reported, mostly prior to mid-week. The bulk of the hides moving ran to Nov. take-off, with a scattering of late Oct. and early Dec. included.

The 60,000 hides sold at the week-end brought the total for last week to at least 140,000, including bookings; with about 100,000 more sold and booked this week, packers are in a fairly comfortable position on most descriptions, but scattered offerings are reported still available with buying interest quieting. Native steers, which moved in a limited way last week at steady price, are offered that basis without selling.

Hide futures moved contrary to the general trend of security markets during the week, a rather unusual action in this market, and are currently 41@59 points over last Friday's close, nearby months showing most advance.

Native steers have been steadily offered at 14c, last trading price in a small way, without selling. Extreme light native steers are sold right into kill and none offered; last trading was at $14\frac{1}{2}$ c, but some quote 14c nom. following the decline on light cows.

A total of 3,000 butt brands sold at the week-end and 700 this week, all at 13c. Colorados sold at $12\frac{1}{2}$ c for 12,400 at the week-end, with around 15,800 more reported this week same basis. Heavy Texas steers are quotable at 13c. A car of light Texas steers sold at week-end at $12\frac{1}{2}$ c, steady; none offered but trade inclined to quote 12c nom. Extreme light Texas steers last sold at $13\frac{1}{2}$ c; some quote 13c nom. but none offered. The Association sold a car branded steers, about equal to Colorados, at $12\frac{1}{2}$ c.

Heavy native cows moved in a good way, with 2,400 sold at week-end and 24,400 mostly Nov. this week, all at 13c; Association sold 900 Nov. heavy native cows also at 13c. A total of 31,000 light native cows sold at the week-end and 20,700 more early this week, at $13\frac{1}{2}$ c for River points and 13c for northern; later, 8,000 Nov. River points sold at $13\frac{1}{2}$ c and 3,000 northern light cows at 13c, also; the Association sold a total of 8,000 Nov. light cows at 13c. Branded

cows sold at $12\frac{1}{2}$ c for 4,000 at the week-end and 13,700 early this week.

One packer sold 1,200 Nov. native bulls at the week-end at 9c; Association sold 800 Oct.-Nov. native bulls at that time at $8\frac{1}{2}$ c; this week a car native bulls sold at 9c, reported to be light average. Branded bulls quotable a cent less.

Final estimate of shoe production for Oct. was 36,565,529 pairs, an increase of 4.5 percent over Sept., and only 1.9 percent under Oct. 1939. Production for first ten months this year was 7.2 percent under same period of 1939.

Withdrawals from Exchange warehouses during Nov. totalled 68,024 hides, compared with 106,646 during Oct. Withdrawals during first three days of Dec. totalled 2,052 hides.

OUTSIDE SMALL PACKER.—Outside small packer all-weight natives are quotable $12@12\frac{1}{2}$ c, selected, Chgo. freight basis, brands $\frac{1}{2}$ c less. Offerings of desirable stock are limited. Bids of 12c have been declined for good stock around 46-47 lb. avge., with $12\frac{1}{2}$ c asked; some less desirable section hides running spready are available down to 12c for 48-49 lb. avge., while light avge. plump hides are considered worth $12\frac{1}{2}$ c.

PACIFIC COAST.—There was a little trading in Nov. hides in the Coast market late last week, followed by sales of around 35,000 Nov. hides this week, all at 11c flat, for steers and cows, f.o.b. shipping points; some small productions still held.

FOREIGN WET SALTED HIDES.—The South American market is being kept well sold up on most descriptions, with the bulk of buying support coming from English and Canadian interests, and a few hides moving to the States as that market gets into summer quality. A pack of 4,000 Argentine standard steers sold at 94 pesos, equal to $14\frac{1}{2}$ c, c.i.f. New York, steady with sales made last week. A total of 8,000 Argentine reject cows moved at 78 pesos or $11\frac{1}{2}$ c. Reject steers sold late last week at 13c, light steers at $13\frac{1}{2}$ c and reject light steers at $12\frac{1}{2}$ c.

COUNTRY HIDES.—Trade continues rather light in country hides, with offerings a little more liberal but held steady. A few untrimmed all-weights are reported moving at $10\frac{1}{2}@10\frac{3}{4}$ c, flat, del'd Chgo., top for under 47 lb. avge. Heavy steers and cows are not wanted and quoted $8@8\frac{1}{4}$ c, flat, trimmed. Good trimmed buff weights usually quoted around $11\frac{1}{4}$ c, selected some quoting $11@11\frac{1}{4}$ c for actual trading. Extremes are in fairly good position with some interest and offerings light, and quoted $12\frac{1}{2}@13$ c, selected. Bulls quoted around $6\frac{1}{2}$ c; glues listed around 8c nom.; all-weight branded hides quoted $8\frac{1}{2}@9$ c flat in a nominal way.

CALFSKINS.—Packer northern heavy calfskins eased off a cent in a

fairly active trade. Three packers sold a total of 40,000 Nov. northern heavy calf $9\frac{1}{2}/15$ lb. at $27\frac{1}{2}$ c; one packer included a car of Cleveland and Evansville heavies at 28c, the usual premium for those points. Nov. River point heavies sold previous week at 27c, and Nov. lights under $9\frac{1}{2}$ lb. at $23\frac{1}{2}$ c. More lights are offered at $23\frac{1}{2}$ c; buyers feel that a bid of 23c would effect business.

Chicago city calfskins are easier on offerings and an apparent lack of buying interest; the 8/10 lb. are offered at $19\frac{1}{2}$ c and 10/15 lb. at 23c, or $\frac{1}{2}$ c off on the lights and $1\frac{1}{2}$ c down for heavies, without selling. Straight countries quoted around $14\frac{1}{2}@15$ c flat. Chicago city light calf and deacons were reported sold at $\$1.37\frac{1}{2}$ late last week; bid of $\$1.32\frac{1}{2}$ now in market with no apparent offerings.

KIPSKINS.—Some trading is awaited to define the market on packer Nov. kipskins. One packer moved couple cars Nov. natives two weeks back, and all packers are sold to end of Oct. except for a few brands and over-weights. Last trading was at 22c for northern natives and 21c for northern over-weights, southern a cent less; packers have been talking steady prices, with bid of 20c reported for northern natives, or 2c down.

LATER: Two packers sold 16,500 Nov. native kipskins, basis 20c northern, 19c southern.

Two collectors each sold a car Chicago city kipskins late this week at $18\frac{1}{2}$ c, or $1\frac{1}{2}$ c decline. Straight countries quoted around $13\frac{1}{2}$ c flat.

Packer Nov. regular slunks were about cleaned up previous week at 80c, steady with earlier trading.

HORSEHIDES.—The market has been generally quiet on horsehides but offerings are light and good hides are salable at steady prices. Good city renderers, with manes and tails, are reported moving in a range of $\$5.90@6.00$, selected, f.o.b. nearby sections; ordinary trimmed renderers quoted $\$5.75@5.90$, del'd Chgo.; mixed city and country lots $\$5.25@5.40$, Chgo.

SHEEPSKINS.—Dry pelts quotable $21@22$ c per lb., del'd Chgo., for full wools. Offerings of packer shearlings are necessarily of small size at this season; market generally quoted $\$1.65@1.70$ for No. 1's, $\$1.15@1.20$ for No. 2's, and $65@70$ c for No. 3's, with some variation according to quality; one small lot reported at $\$1.60$, $\$1.15$ and 60c for the three grades, quality being a factor. Pickled skins quoted steady at $\$5.50$ per doz. packer production last paid and Dec. skins sold up in some directions. The market is rather vaguely defined on packer wool pelts, pending some definite news of trading. A little trading was reported to have been done in one direction this week but no details disclosed, and further sales on bids are scheduled for the week-end and early next week. Some quote $\$2.40$ per cwt. top in a nominal way for best section mid-west packer pelts, with outside small packer stock proportionately lower.

New York

PACKER HIDES.—One car of Nov. native steers sold in the New York market at the end of last week at 14c, and other packers moved their Nov. natives totalling several cars early this week at 14½c. A few Oct. branded steers sold quietly, and two packers moved a total of 8,000 Nov. brands at 13c for butts and 12½c for Colorados; Couple packers hold Nov. branded steers. A car Baltimore native steers sold later at 14c.

CALFSKINS.—The calfskin market in general is easier. While quantities were not mentioned, collectors are reported to have sold 4-5's at \$1.30, with 5-7's moving in a range of \$1.65@1.75, 7-9's at \$2.45@2.55 and 9-12's at \$3.65@3.75, according to quality. Packers sold 10,000 of the 9-12's at \$4.00, and 5,000 of 9-12 buttermilks at \$3.50, or 25@30c under last sales for export.

NEW SHORTENING BY ESSKAY

Esko, a new "super creamed" shortening made from pork and beef fats, a product of the Wm. Schludenberg-T. J. Kurlde Co., Baltimore, entered the Baltimore market last month and is said to be getting an excellent reception from local consumers. Product is packed in a 3-lb. sealed can with key opener, and is recommended "for all home uses," including breads, pastry, pies, biscuits and frying.

Promotion for Esko was preceded by a test period during which samples of the product were given to Baltimore housewives, who were then asked to express an opinion on it. Preliminary advertisements featured many of the testimonial statements made by these women. The Esko can carries recipes for soft ginger bread and several other foods.

TALLOW FUTURE TRADING

Monday, Dec. 2.—Close: New—Dec. and Jan. 4.55@4.75; Mar. and May 4.80@5.00; no sales.

Tuesday, Dec. 3.—Close: New—Dec. and Jan. 75; Mar. and May 4.80@5.00; no sales.

Wednesday, Dec. 4.—Close: New—Dec. 4.55@4.75; Jan. 4.60@4.80; Mar. and May 4.80@5.00; no sales.

Thursday, Dec. 5.—Close: Mar. and May 4.80b@5.00 ax; no sales.

Friday, Dec. 6.—Close: Dec. 4.55@4.75; Jan. 4.60@4.80; Mar. 4.85@5.00; May, 4.85@5.00; no sales.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to November 30, 1940: To the United Kingdom, 14,548 quarters. A week ago, to the United Kingdom, 41,912 quarters.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard was unsteady on further nearby liquidation and hedge selling. Smaller cash demand and fair hog runs lightened the situation somewhat. It is reported that Finland received additional British navicorns on 250 tons of lard and 500 tons of oils.

Cottonseed Oil

Cotton oil was very steady with support on small setbacks and light hedge selling. Cash oil trade was quieter. Southeast and Valley crude 4½c lb. sales; Texas, 4.55@4.70c lb., according to location.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Dec. 5.82@5.88; Jan. 5.82@5.84; Mar. 5.93 sales; May 6.01 sales; July 6.07@6.08; 85 lots; closing steady.

Tallow

New York extra tallow, 4½c lb.

Stearine

Stearine was quoted 6½c lb.

Friday's Lard Markets

New York, December 6, 1940.—Prices are for export. Lard, prime western, 5.10@5.20c; middle western, 5.00@5.10c; city, 4½c, refined continent, 6½c; South American, 6½c; Brazil kegs, 6½c; shortening, 8c.

NEW YORK HIDE FUTURES

Monday, Dec. 2.—Close: Dec. 12.90; Mar. 12.54@12.55; June 12.38; Sept. 12.38 n; Dec. (1941) 12.30 n; 120 lots; 13 to 18 higher.

Tuesday, Dec. 3.—Close: Dec. 12.77@12.89; Mar. 12.44@12.46; June 12.26; Sept. 12.16 b; Dec. (1941) 12.11 n; 70 lots; 10 to 22 lower.

Wednesday, Dec. 4.—Close: Dec. 13.07 n; Mar. 12.66@12.69; June 12.49; Sept. 12.39 n; Dec. (1941) 12.34 n; 131 lots; 22 to 30 higher.

Thursday, Dec. 5.—Close: Dec. 13.04 @13.08; Mar. 12.65; June 12.41@12.45; Sept. 12.31 n; 163 lots; 3 to 8 lower.

Friday, Dec. 6.—Close: Dec. 13.05@13.07; Mar. 12.60; June 12.40@12.42; Sept. 12.30n; 91 lots, 1 higher to 5 lower.

EXPORTS OF SPECIAL MEATS

Meat specialties exported in October and their value:

	Oct. lbs.	Oct. value
Kidneys and livers.....	48,941	\$ 7,469
Tongues	5,881	960
Poultry and game.....	129,540	30,389

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 6, 1940, with comparisons:

	PACKER HIDES		Cor. week, 1939
	Week ended Dec. 6	Prev. week	
Hvy. nat. strs.	@14ax	@14	@14½
Hvy. Tex. strs.	@13	@13	@14½
Hvy. butt brnd'd strs.	@13	@13	@14½
Hvy. Col. strs.	@12½	@12½	@14½
Ex-light Tex. strs.	@13½	@13½	@14
Brnd'd cows.	@12½	@12½	@14
Hvy. nat. cows.	@13	@13	@14½
Lt. nat. cows.	@13½	@13½	@14½
Nat. bulls.	@9	@9½ax	@10
Brnd'd bulls.	@8	@8½ax	@9½
Calfskins	@27½	@28	@25
Kips, nat.	@22n	@22	@21
Kips, ov-wt.	@21n	@21	@20
Kips, brnd'd.	@18n	@18½	@17½
Slunks, reg.	@80	@80	@1.10
Slunks, hris.	@55	@55	@65

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@12½	@12½	@13	@13½
Branded	@11½	@11½	@12	@12½
Nat. bulls.	@8	@8	@8	@8
Brnd'd bulls.	@7½	@7½	@7½	@8½
Calfskins	@23ax	@24½ax	@24½	@23
Kips, nat.	@22n	@22	@22	@21
Slunks, reg.	@75n	@75n	@75n	@1.00
Slunks, hris.	@50n	@50n	@50n	@50

COUNTRY HIDES

Hvy. steers.	@8½	@8½	@8½	@10	@10½
Hvy. cows.	@8½	@8½	@8½	@10	@10½
Butts.	@11½	@11½	@11½	@12	@12½
Extremes	@12½	@12½	@12½	@13	@14½
Bulls.	@6½	@6½	@6½	@7½	@8
Calfskins	@14½	@15	@16n	@15½	@16
Kipskins	@13½	@14½	@15	@15½	@16½
Horsehides	5.25@6.00	5.25@6.00	4.50@5.30		

SHEEPSKINS

Pkr. shearlgs.	1.60@1.70	@1.65	1.40@1.50
Dry pelts	@22	@22	@18

CHICAGO COTTON OIL

Monday, Dec. 2.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.83 ax; May 5.89 ax; July 5.98 ax; cash close 5.75 n.

Tuesday, Dec. 3.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.83 ax; May 5.89 ax; July 5.98 ax; cash close 5.75 n.

Wednesday, Dec. 4.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.83 ax; May 5.89 b; July 5.98 b; cash close 5.75 n.

Thursday, Dec. 5.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.83 ax; May 5.89 b; July 5.98 b; cash close 5.75 n.

Friday, Dec. 6.—Close: Dec. 5.70ax; Jan. 5.75ax; Mar. 5.83ax; May 5.89ax; July 5.98ax; cash close 5.75n.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 30, 1940, were 5,251,000 lbs.; previous week 4,815,000 lbs.; same week last year 4,223,000 lbs.; Jan. 1 to date, 224,718,000 lbs.; same period last year, 220,929 lbs.

Shipments of hides from Chicago for week ended November 30, 1940, were 7,029,000 lbs.; previous week 5,625,000 lbs.; same week last year 6,194,000 lbs.; Jan. 1 to date, 257,083,000 lbs.; same period last year, 243,062,000 lbs.

What Is a Vitamin?

(Continued from page 12.)

to the use of a food substance high in vitamin content resulted from the long experience of people who lived largely on whaling and fishing in Northwestern Europe. This is a region of fogs and mists at certain times of the year and of relatively few hours of sunshine during the winter. The fisher folk found that cod liver oil was a hearty food and that its use in the diet resulted in healthier individuals and children with fewer signs of rickets.

Oriental peoples who live largely on polished rice with a little fish or eggs have long suffered from a disease called beri-beri. About 60 years ago Takaki, a Japanese, demonstrated that this disease is due to a faulty diet and he took steps to see that the Japanese navy used unpolished rice in its diet as one means of preventing this disease.

Lead Way to Vitamins

These three striking instances of results of faulty diet and of practical methods of cure or prevention, found more or less blindly, are not to be considered as leading to the discovery of the vitamins. However, they did in some measure prepare the way for the carefully controlled experiments which began in the United States and other countries about 1905. The greater part of the early work was done in this country, and the University of Wisconsin, Johns Hopkins University, Yale

University and Columbia University were foremost among the institutions making contributions to the knowledge of vitamins.

Now for the actual discovery of vitamins. Chemists had determined that foods contained three classes of nutrients known as proteins, fats, and carbohydrates, as well as various inorganic salts classed together as mineral matter. Working with laboratory animals, some of these chemists discovered that a diet of purified proteins, fats, carbohydrates, salts and water was inadequate for proper nourishment. For example, white rats or mice thrived on crude casein from milk, an impure milk sugar and butter fat, with water and a salt mixture added. However, when the milk sugar was purified and repurified by washing with alcohol, the eating of this pure sugar resulted in beri-beri like symptoms in the rats and even brought about their death unless material removed by the alcohol was restored to the diet.

Here was the original "little man who was not there." Like the person in the song who saw upon the stairs, the little man who was not there, only when he *was* not there, the chemist discovered vitamins by their effects on animals fed food which did not contain them.

To continue the story, if butter fat was removed from the diet, and some fat substituted, from which the vitamins had been removed or destroyed, or which lacked fat-soluble vitamins, the rats

again gave evidence of trouble. Their eyelids developed an inflamed and granular appearance and they lost weight; they finally died unless the missing substance was restored to the diet.

One of the striking features of this work was the minute amount of material, the absence of which brought about such dire results. At first, these mysterious substances were called water-soluble A or fat-soluble B by one investigator. Another suggested the name of "vitamine" since he thought they were related to the protein-like "amines" and were "vital" to the health and well-being of animals. Soon vitamin C, vitamin D, and others were added to the group. The name was changed to "vitamin" since it was shown that a number of them were not related to amines or other nitrogen-containing substances.

The letters were still used as a means of identifying the vitamins. Since their chemical nature was not known, nor their full physiological action, no other scheme seemed feasible. Such names as the antiscorvy vitamin appeared later. When the chemical structure of these vitamins was worked out, the chemist rechristened the vitamins with their present accurate names, which mean so much to him but are so much harder for the layman to pronounce. Thus, one hears and reads about thiamin, riboflavin, and nicotinic acid.

Returning to the definition: a vitamin is a chemical substance present in foods—that is in plants and animals—in relatively minute quantities and is necessary for the health, growth, normal functioning or even the life of the consumer of the food. The chemical structure, the exact effects of its absence, its function, and even the amount needed daily by man under different conditions of age, activity, sex or environment are either known or are being worked out for each member of this important class of food substances.

MINIMUM OPERATING COST *Assured*

BY SCIENTIFIC DESIGN OF BAKER SHELL AND TUBE CONDENSERS

Every drop of water does maximum duty in the BAKER Shell and Tube Condenser, thanks to advanced engineering design based on years of experience in this specialized field. Lowest condensing pressures and greatest power savings under all conditions are the result. Only the highest quality



materials and workmanship are employed and every condenser is thoroughly tested before shipment. Condensers are furnished in either horizontal multipass or vertical type, in sizes to fit any specifications. Write for complete information.

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SALES AND SERVICE IN
ALL PRINCIPAL CITIES

AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

OCT. MEAT CONSUMPTION

Federally inspected meats available for consumption in October, 1940:

	Total Consumption, lbs.	Per capita lbs.
BEEF AND VEAL		
October, 1940.....	524,926,000	3.96
October, 1939.....	494,208,000	3.76
10 mos., 1940.....	4,866,242,000	35.34
10 mos., 1939.....	4,523,725,000	34.50
PORK (INC. LARD)		
October, 1940.....	777,821,000	5.87
October, 1939.....	613,248,000	4.67
10 mos., 1940.....	6,638,213,000	50.27
10 mos., 1939.....	5,533,618,000	42.19
LAMB AND MUTTON		
October, 1940.....	60,159,000	.52
October, 1939.....	61,608,000	.47
10 mos., 1940.....	584,047,000	4.44
10 mos., 1939.....	577,139,000	4.41
TOTAL		
October, 1940.....	1,371,905,000	10.35
October, 1939.....	1,169,064,000	8.90
10 mos., 1940.....	11,888,502,000	90.05
10 mos., 1939.....	10,634,483,000	81.10
LARD		
October, 1940.....	118,022,000	.89
October, 1939.....	90,485,000	.69
10 mos., 1940.....	961,025,000	7.29
10 mos., 1939.....	777,514,000	5.93

Some Types of Pressings May Be Included in Lard

Modification of an earlier ruling which barred "pressings" from lard, as lard is defined by the U. S. Bureau of Animal Industry, has just been announced in BAI circular letter No. 2286. Under the new ruling, fat pressed from the residue from lard rendering, other than residue from steam rendering, may be regarded as lard if it is promptly made sufficiently free from sedimentary scrap and water.

The bureau states, however, that "fat pressed from residue incident to rendering lard, including steam rendering, shall not be re-rendered for lard-making purposes. Such fat may be re-rendered for rendered pork fat making purposes.

"Fat pressed from the residue incident to rendering rendered pork fat, and, if desired, the fat pressed from the residue incident to rendering lard, may be regarded as rendered pork fat if it is promptly made sufficiently free from sedimentary scrap and water. Fat pressed from the residue incident to rendering rendered pork fat may be re-rendered for rendered pork fat making purposes.

"Unpressed residue incident to rendering lard and rendered pork fat, other than by steam rendering, may be re-rendered for rendered pork fat making purposes. Unpressed residue incident

HANDY 2-LB. LARD CAN

New 2-lb. lithographed lard container developed by Heekin Can Co., Cincinnati, features knurled and curled lock-on cover for ready removal and replacement without injury to hands and overlapping locking ridges for tight closure. Can is of a size comfortably grasped by average feminine hand, and is equipped with ridge at top of cover for easier and firmer stacking of the containers.



to rendering lard and rendered pork fat shall not be re-rendered for lard making purposes.

"Pressed residue incident to rendering open kettle rendered lard, and open kettle rendered pork fat, which has not been pressed by means such as an expeller or a hydraulic press, may be re-rendered for rendered pork fat making purposes. All other pressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for edible purposes."

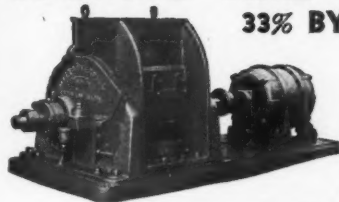
Watch "Wanted" page for Bargains.

Pork Moves Briskly During Packer Year; Lard Backs Up

In spite of the heavy hog supplies this year, packers have succeeded in keeping pork moving at a brisk rate and stocks at the close of the fiscal year were only 9 per cent larger than on the same date a year earlier and 8 per cent above the five-year average for November 1. There was a seasonal decline in pork holdings during October, notable because of heavy hog kill that month.

The lard situation is less hopeful; while holdings were reduced 6 per cent, or about 13,400,000 lbs., between Octo-

COOKING TIME REDUCED 33% BY GRINDING



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M & M HOG
CUTS RENDERING
COSTS

Reduces lats, bones, carcasses, etc., to uniform fineness. Ground prod-

uct readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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Builders of Machinery Since 1854

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MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



H. J. MAYER & SONS CO.

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Stedman 2-STAGE HAMMER MILLS



for REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.

Builders of Dependable Machinery Since 1834

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When in need of Casing

TRANSPARENT PACKAGE COMPANY

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ber 1 and November 1, they were still far above any previous year-end level. Since the months of heavy accumulation are still ahead (winter hog marketings may be smaller than normal due to heavy slaughter in October-November) lard stocks may soon mount again to the 300-million lb. level.

Total meat in storage on November 1, amounting to 403,242,000 lbs., was 5 per cent under stocks on October 1.

Stocks of lard in the United States on the first of each month during 1940:

	1940	1939	5-yr. avg.
	—Million lbs.—		
January	162.1	107.4	95.6
February	202.1	132.1	120.5
March	256.6	125.3	126.7
April	268.8	129.3	129.9
May	266.1	129.5	129.1
June	259.9	129.3	129.4
July	306.8	148.4	130.2
August	306.2	139.8	121.2
September	272.3	112.1	101.8
October	235.7	78.8	77.7
November	222.3	68.7	62.3
December		88.5	71.8*

Stocks of pork on the first of each month during 1940, compared with 1939 and the 5-year average:

	1940	1939	5-yr. avg.
	—Million lbs.—		
January	469.5	430.1	502.0
February	588.6	526.4	584.6
March	650.7	542.1	603.7
April	652.7	523.2	580.1
May	612.0	527.2	561.3
June	592.6	520.3	515.7
July	598.5	496.8	474.7
August	548.8	454.8	422.6
September	417.6	360.9	361.9
October	329.2	300.2	299.8
November	298.3	272.6	277.3
December		332.3	378.8*

*1934-38 average.

CHRISTMAS DOG FOOD UNIT

Rival Packing Co., Chicago, determined that the family Fido will not be disappointed when the Christmas gifts are opened this year, is making a strong bid for Yuletide sales with a special



Christmas package containing six 1-lb. tins of Rival dog food. The cans will sell at no advance over the price regularly asked for that quantity.

The special package developed by the company is printed in rich colors and decorated with eight colorful dog cut-outs which form part of the carton. A tag on the package, reading "To my loyal pal, from" provides a personal touch that will appeal to dog lovers.

Promotion of the special Christmas assortment will be carried out through advertisements in 216 newspapers throughout the country, daily radio programs over stations in important centers and colored streamers for the win-

dows of the retail store. One streamer is packed in each shipping case of the Christmas packages. Cases contain 4 special Christmas boxes and 24 cans packed loose for sale in the regular manner.

News of the package was carried to retailers by means of a miniature parchment "proclamation," attractively printed in red and blue.

FLASHES ON SUPPLIERS

DODGE BROTHERS CORP.—Appointment of six new regional truck managers in territories covering the principal industrial and distribution sections of the country east of the Rocky mountains has been announced by L. D. Cosart, sales manager, truck division, Dodge Brothers Corp. C. A. Templeton becomes truck manager in the Detroit region; S. W. Kelly in the Atlanta region; W. S. Woolsey in the Pittsburgh region; W. J. Teale in the Minneapolis region; W. H. Kreeb in the Cincinnati region and Ed Dangerfield in the Kansas City region.

PHIL HANTOVER, INC.—The appointment of Phil Hantover, Inc., Kansas City, Mo., packinghouse supply and equipment concern, as the exclusive distributor of Aromix Corp. products has been announced by Phil Hantover, president. The Hantover company has only been in business a short time but now has many customers in the Southwest.

OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

C. ROBERT MOULTON

CONSULTING CHEMIST
MEAT PACKING PROBLEMS
AND RELATED FIELDS

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CHICAGO, ILLINOIS





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Ham Boiler

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for modern packers!

Adelmann Ham Boilers are manufactured in four foreign countries, as well as the United States, and exported to many more. This world-wide acceptance is not mere coincidence, but rather the consequence of proven, satisfactory results.

Free booklet "The Modern Method" lists 12 styles and over 100 sizes of Ham Boilers, as well as Foot Press, Washer, and other equipment. Get your copy today!

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332 S. MICHIGAN AVE.

European Representatives: R. W. Bolland & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto



that tricky variable...

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Find a formula that works... then keep it working! That's a command many a laboratory technician has heard... and obeyed so well that the formula he worked out is just what you need to keep your products uniformly *right*! Yet, when the formula is in operation, one ingredient—salt—often upsets both formula and product. And for good reason: salt *purity* can vary much more than you realize.

There's no need to take this risk. As refiners of quality salt

for over half a century, we have so thoroughly standardized Worcester that *uniform purity is a certainty*. Specify Worcester Salt and you can be absolutely certain of the purity of ONE ingredient... for every pound of Worcester Salt is *always like the last*.

Should you have any special requirement, do not hesitate to ask us for full cooperation. Our laboratory men are at your disposal... to help you find the salt that fits your formula.

WORCESTER SALT COMPANY

REFINERS OF QUALITY SALT FOR OVER 50 YEARS
40 North Street, New York, U.S.A.

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PITH, NO FIBRE!

Cream of Spice Seasonings dissolve completely because all pith, fibre, and foreign matter is removed. Only the finest ingredients that definitely contribute to the high quality standard of STANGE Products are used in this flavorful and uniform seasoning. Start using C. O. S. at once. Write for generous free samples!

WM. J. STANGE CO.

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Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.

Meat at the International

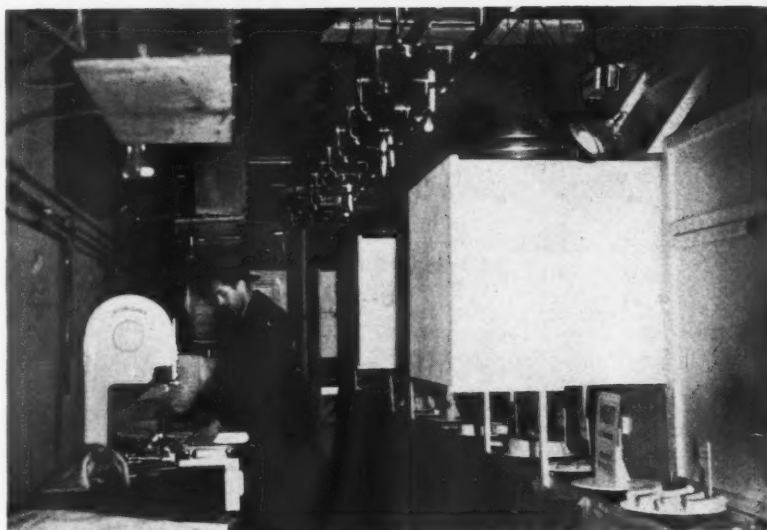
(Continued from page 10.)

Shorthorn which was shown by the University of Alberta.

Grand championship in the carlot show of fat bullocks went to the Schmidt brothers of Delmar, Ia., whose Angus steers topped the intermediate weight class and went on to the top award. The animals weighed between 1,050 and 1,150 lbs. The grand championship carlot of lambs was entered, for the seventh consecutive year, by W. J. and C. J. Brodie of Stouffville, Ontario. Southdowns of exceptionally high quality and finish, the lambs weighed 81 lbs. each.

In the hog carlot division, top honors went to the Berkshire breed for the second consecutive year. The heavy-weight Berkshires, bred and fed by Howard Charlot of Blair, Neb., included 25 head and weighed in at an average of 237 lbs. They were farrowed in May. Producer and packer experts agreed that the change in type in this year's exposition was the most pronounced in many years, with more hogs of the short-legged, long body and small head type seen than ever before.

Senior and grand championship bull in what was described as the finest Aberdeen-Angus show ever staged at the International was Glencarnock Eric of Cremona, owned by Cremona Farm, Mechanicsville, Md., with junior championship honors going to W. E. Scripps,



BEHIND SCENES AT MEAT BOARD EXHIBIT

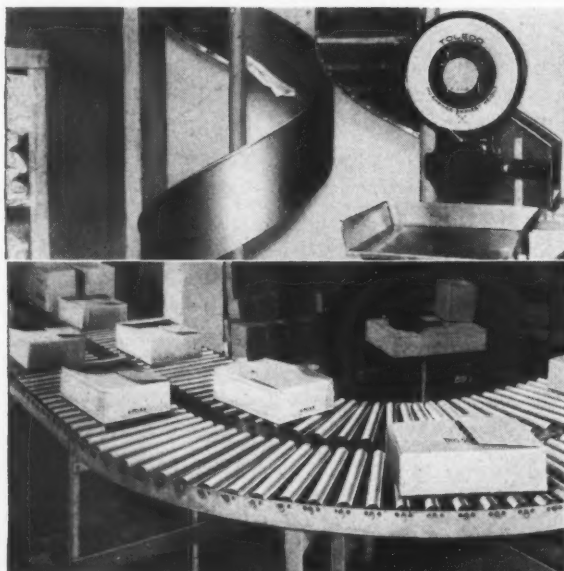
This National Provisioner photo illustrates how Meat Board's display at exposition was refrigerated and serviced. At right, meat cuts are making "return trip" on endless conveyor. In foreground is back of recessed exhibit of sausage in natural casings. Also visible are Sperti lamps, unit coolers and moisture units. H. H. White, one of the Board's meat merchandising experts, is preparing a cut of meat for conveyor exhibit.

Lake Orion, Mich., for his Kedar Bandler. Senior and grand championship in the Polled Shorthorn show were awarded to C. B. Teegardin & Sons, Ashville, O., on Oakwood Commander.

The champion carlot of Herefords consisted of a load of fancy lightweights shown by Karl Hoffman, Ida Grove, Ia.

In the intercollegiate meat judging contest, a trio of animal husbandry stu-

Standard CONVEYORS FOR FAST, LOW-COST HANDLING IN EVERY MEAT PACKING PLANT...



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CONVEYORS

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OF VALUE"

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Standard Roller Conveyors have been used by meat packers for over a quarter of a century to carry their packaged commodities—in all varieties.

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The stainless steel provides a smooth, sanitary, corrosion-free sliding surface for handling meat cuts.

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STANDARD CONVEYOR CO.

North St. Paul, Minn.

SALES AND SERVICE IN ALL PRINCIPAL CITIES



dents from the University of Nebraska piled up a score of 2,439 points out of a possible 2,700 to capture national honors. The Cornhusker aggregation, coached by Ross H. Miller, won the event in a field of well trained teams representing 13 colleges and universities. Members of the team included Don Baird, Myland Ross and Arch Trimble. Their victory marked Nebraska's sixth triumph in the annual event during the 15 years in which it has been staged.

Don Baird of Nebraska led the field as high scorer with 832 points out of a possible 900. The 39 contestants were put through the contest on a "stop watch" schedule, and were required to judge carcasses and wholesale cuts of beef, pork and lamb. In addition, they were required to present written reasons for all placings.

Approximately 1,500 4-H club boys and girls and their leaders assembled concurrently with the livestock exposition for their national congress. More than 400 of the delegates exhibited beees, pigs and lambs in the junior livestock feeding contest. Representatives also competed daily in special junior events, such as displays of home furnishings and judging of home economics exhibits, meat, poultry and crops.

On Monday, December 2, Thomas E. Wilson, chairman of the board of Wilson & Co. and chairman of the national committee on 4-H boys' and girls' work, played host to the 4-H representatives in the twenty-third annual Thos. E. Wilson day. High point of the day was the presentation by Mr. Wilson of scholarships and gold medals to winners of projects sponsored by himself and his son, Edward Wilson, president of the company. Those receiving the awards included Forrest Snaggs of Hillsdale, Okla., Raymond Smith, Rensselaer, Ind., and Richard Jones, Austin, Minn., who triumphed in the junior livestock feeding contest; Miss Geraldine DeLancey, Corvallis, Ore., and Wayne L. Good, McCune, Kans., leadership winners, and J. Summers, New Berlin, Ill., national meat animal winner.

The presentations were broadcast over a national radio network lasting approximately half an hour. Mr. Wil-

MEAT STORY GETS ATTENTION

Group at left is inspecting display showing proper use of meat in weekly food budget for family of five. At right, R. C. Pollock, general manager of Meat Board, points out meat food value charts to J. B. Johnson, head of animal husbandry experiment station at South Dakota State College, and H. L. Bass, livestock shipper of Red Oak, Ia.

son was introduced by Dean Chris L. Christensen, college of agriculture, University of Wisconsin, before making the awards. Other features of the radio program included songs by Kate Smith, singing from New York, and interviews with sports celebrities by Herb Graffis, popular newspaper columnist. Following the broadcast, the 4-H members were entertained with a vaudeville show, and later in the day, Mr. Wilson played host at the annual dinner party given for the youths.



REFRIGERATED BOARD DISPLAY

Refrigeration for Meat Board's educational display of meat cuts at International was supplied by this 4-cylinder, 10-h.p. Freon compressor unit made by Baker Ice Machine Co. In photo is W. B. Kruse, representative of Burge Ice Machine Co., Chicago.

BOARD DISPLAY EQUIPMENT

Much of the success of the outstanding display by the National Live Stock and Meat Board at the 1940 International Livestock Exposition was made possible through the efforts of several firms which supplied equipment for the exhibit.

The dozens of attractive meat cuts which passed in review in the Board's 60-ft. glass front cooler were carried on a special conveyor produced by the Link-Belt Co. Its smooth functioning gave the display an air of movement and showmanship never before equalled in the Board's exposition exhibits.

Exhibits were housed in the permanent cooler presented to the Board several years by E. J. Ward of United Cork Companies. The unusually effective lighting of the display was Zeon fluorescent by Federal Electric Co.

Refrigeration for the display was supplied by a 4-cylinder, 10-hp. Freon compressor unit manufactured by Baker Ice Machine Co., Omaha, Neb., installed by Burge Ice Machine Co. of Chicago. The system made use of Kelvinator forced convection units and coils. Seventeen sets of Spertifiers, ultra-violet lamps manufactured by Sperti Electric Mfg. Co., were installed behind the display, where their rays reached the conveyor-borne meat cuts on their way back to the front of the exhibit.

Other equipment used in preparing and servicing the exhibit included an electric meat cutter supplied by the Jim Vaughan Co., cubing device by Cube Steak Co. and small meat grinder manufactured by Enterprise Mfg. Co.

OCTOBER LARD MOVEMENT

Estimated production and consumption of lard from federally inspected slaughter during October, 1940:

	Oct. 1940	Sept. 1940	Oct. 1939
Production, M lbs.	114,789	84,310	99,520
Yield (per 100 lb. live weight), lbs.	11.42	11.51	12.37
Apparent consumption, M lbs.	118,022	112,050	90,485
Per capita consumption, lbs.89	.85	.69
Exports, M lbs.	10,198	9,956	19,001
Storage, beginning of month, M lbs.	235,090	272,887	78,794
Storage, end of month, M lbs.	222,259	235,090	62,266

LIVESTOCK MARKETS *Weekly Review*

Packers' Expenditures For Livestock Mount

PACKERS paid \$153,821,000 for livestock slaughtered under federal inspection during October, against \$135,984,000 paid in October last year—an increase of about \$18,000,000. For this amount they obtained 284,984,000 lbs. more in live weight of cattle, calves, hogs and sheep of livestock than in the same month a year earlier. Most of the increase in cost and quantity of livestock came in two classes—hogs and cattle.

Packers paid an average of \$7.83 per cwt. for cattle during October compared with an average cost of \$7.35 in October, 1939. Total weight of cattle purchased represented an increase of 7 per cent, compared with last October, and total cost of cattle increased 14 per cent over the same month a year earlier.

Increase in packers' payments for hogs during October was entirely due to an increase in number of animals slaughtered. Average cost of hogs per cwt. was \$6.18 against \$6.84 in October, 1939. Total live weight of hogs slaughtered during October was 1,008,141,000 lbs. compared with 805,989,000 lbs. in October, 1939—an increase of 25 per cent. Packers paid \$62,303,000 for hogs during the month compared with \$55,130,000 in October, 1939—an increase of 13 per cent.

Livestock costs in October, 1940, and 1939 and during the first ten months of the year were:

	Oct., 1940	Oct., 1939	Jan.-Oct., 1940
Cattle	\$ 70,577,000	\$ 61,706,000	\$ 601,537,000
Calves	8,643,000	8,135,000	72,826,000
Hogs	62,303,000	55,130,000	507,823,000
Sheep	12,297,000	11,013,000	106,777,000
Total	\$153,821,000	\$135,984,000	\$1,290,964,000

Total live weight of cattle, calves,

hogs and sheep slaughtered under federal inspection during the month of October 1940:

	Oct., 1940 lbs.	Oct., 1939 lbs.	Jan.-Oct., 1940 lbs.
Cattle	901,372,000	839,539,000	7,540,806,000
Calves	108,036,000	101,554,000	844,774,000
Hogs	1,008,141,000	805,989,000	9,118,679,000
Sheep	148,338,000	133,821,000	1,239,670,000
Total	2,165,888,000	1,880,904,000	18,752,930,000

Total dressed weight of meat and lard produced under federal inspection during October, with comparisons:

	Oct., 1940 lbs.	Oct., 1939 lbs.	Jan.-Oct., 1940 lbs.
Beef	473,360,000	443,812,000	4,116,306,000
Veal	58,806,000	55,493,000	471,068,000
Pork and lard	747,045,000	600,505,000	6,788,984,000
Lamb and mutton	69,618,000	62,147,000	583,574,000
Total	1,348,828,000	1,161,958,000	11,959,923,000

Average dressed weight of animals purchased during October.

	Oct., 1940 lbs.	Oct., 1939 lbs.	Jan.-Oct., 1940 lbs.
Cattle	492.15	500.08	516.58
Calves	116.43	115.50	106.88
Hogs	161.11	169.74	174.81
Sheep	40.28	39.33	40.43

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended Nov. 30:

	Cattle	Calves	Hogs
Week ended Nov. 30	2,960	1,341	21,283
Previous week	2,925	1,274	16,186
Same period 1939	2,209	919	17,959

Southeastern area slaughter hogs, bulk quotations, soft hog basis, Dec. 4:

Hogs, medium to choice:	
240 lbs. and over	\$5.50@5.75
180-240 lbs.	5.75@6.00
150-180 lbs.	5.50@5.75
130-150 lbs.	5.00@5.25

Sows, medium and good:	
240 lbs. and over	4.50@4.75
180-240 lbs.	4.75@5.00
150-180 lbs.	4.50@4.75

WESTERN CATTLE AT CHICAGO

Receipts of western grass cattle at Chicago with top and average prices during the season of 1940, compared with receipts and prices in previous years, were as follows:

Year	Receipts	Average Price	Top Price
1940	75,000	\$ 9.40	\$11.00
1939	65,000	8.65	10.50 ²
1938	85,000	8.25	10.00
1937	155,000	10.10	15.50
1936	210,000	6.00	8.65
1935	160,000	7.40	9.70
1934	110,000	4.25	7.25
1933	74,500	3.95	5.25
1932	71,000	5.40	8.00
1931	136,000	8.70	7.75
1930	108,700	7.70	9.75 ⁴
1929	144,600	10.10	13.50
1928	162,000	11.50	15.50
1927	169,600	6.50	9.50
1919	468,400 ¹	11.25	17.00
1879	389,000	3.10 ³	3.85 ³

¹Largest on record; ²Lowest on record; ³Stockers; ⁴Helpers.

OCTOBER LIVESTOCK PRICES

October livestock prices at Chicago, as reported by the U. S. Agricultural Marketing Service:

CATTLE AND CALVES

	Oct., 1940	Sept., 1940	Oct., 1939
(Price per 100 lbs.)			
Beef steers—			
Choice and prime	\$13.11	\$12.53	\$10.38
Good	11.72	11.15	9.88
Medium	9.54	9.08	8.54
Common	7.08	7.12	7.11
All grades	11.87	11.50	9.87

Cows—			
Good	7.11	7.33	6.81
Low cutter and cutter ¹	4.74	4.60	4.70
Vealers—			
Good and choice	10.93	11.58	10.91

HOGS

Barrows and gilts—			
Average price	\$6.35	\$6.76	\$7.04
All purchases—			
Average price	6.25	6.45	6.85

LAMBS AND SHEEP

Slaughter lambs—			
Good and choice	\$9.34	\$9.14	\$9.52
Slaughter ewes—			
Common and medium	2.92	2.38	2.80

¹Average of cutter, common and canner.

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LIVESTOCK BUYING SERVICE



*An Economical, Convenient
Service, available to all*

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FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Dec. 5, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota receipts the first four days of this week were the largest on record. Consequently, trading was rather slow and uneven and prices closed on Thursday weak to 15c lower.

Hogs, good to choice:

160-180 lb.	\$4.50@5.40
180-200 lb.	5.25@5.50
200-220 lb.	5.00@5.50
220-240 lb.	5.35@5.70
240-270 lb.	5.20@5.65

Sows:

330 lbs. down.	\$5.20@5.55
330-400 lb.	5.05@5.50
400-500 lb.	4.80@5.30

Receipts of hogs at Corn Belt markets for week ended with December 5, 1940:

	This week	Last week
Friday, Nov. 20	53,000	26,100
Saturday, Nov. 30	45,100	50,900
Monday, Dec. 2	59,000	68,900
Tuesday, Dec. 3	60,000	35,400
Wednesday, Dec. 4	52,200	36,000
Thursday, Dec. 5	46,000	Holiday

NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, December 4, 1940:

CATTLE:

Steers, good	\$	nom
Cows, medium	6.25	7.50
Cows, cutter and common	5.25	5.75
Bulls, good	7.00	7.50
Bulls, medium	6.25	6.75

CALVES:

Vealers, good to choice	\$11.00@14.00
Vealers, common and medium	8.50@9.50
Vealers, culls	5.00@7.50

HOGS:

Hogs, good and choice, 192-lb.	\$6.45
--------------------------------	--------

LAMBS:

Lambs, good and choice	\$9.50@10.00
Lambs, medium to good, 74-lb.	9.50
Lambs, common	6.50@7.00

Receipts of salable livestock at Jersey City public market for the week ended with November 30:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,310	1,064	110	2,622
Total, with directs	7,622	8,877	23,617	38,472
Previous week:				
Salable receipts	1,861	1,739	211	833
Total with directs	6,517	12,582	24,379	29,173

*Including hogs at 41st street.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended November 30:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Nov. 30	212,000	710,000	243,000
Previous week	223,000	713,000	233,000
1939	192,000	508,000	233,000
1938	26,000	461,000	254,000
1937	206,000	461,000	254,000
1936	230,000	373,000	264,000
At 11 markets:	Cattle	Hogs	Sheep
Week ended Nov. 30	154,000	467,000	159,000
Previous week	138,000	370,000	161,000
1939	129,000	314,000	160,000
1937	156,000	259,000	160,000
1936	188,000	511,000	186,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Nov. 30	161,000	551,000	172,000
Previous week	154,000	467,000	159,000
1939	129,000	314,000	160,000
1937	156,000	259,000	160,000
1936	188,000	511,000	186,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 5, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Hogs (soft & oily not quoted):					
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$4.85@5.40	\$4.00@5.25	\$4.75@5.25	\$4.25@5.00	
140-160 lbs.	5.25@5.80	5.10@5.75	5.25@5.50	5.00@5.50	
160-180 lbs.	5.65@6.00	5.60@6.05	5.50@5.75	5.35@5.75	
180-200 lbs.	5.80@6.10	5.90@6.20	5.65@5.85	5.65@5.90	
200-220 lbs.	5.05@6.15	6.15@6.25	5.75@5.85	5.75@5.90	
220-240 lbs.	6.05@6.20	6.15@6.25	5.75@5.85	5.80@5.95	
240-270 lbs.	6.05@6.20	6.15@6.20	5.75 only	5.80@5.95	
270-300 lbs.	6.00@6.15	6.05@6.20	5.75 only	5.75@5.85	
300-330 lbs.	5.90@6.10	6.00@6.15	5.75 only	5.70@5.80	
330-360 lbs.				5.50@5.75	
Medium:					
160-220 lbs.	5.50@5.90	5.25@6.05	5.00@5.65	5.25@5.80	5.40@5.65
SOWS:					
Good and choice:					
270-300 lbs.	5.65@5.80	5.80@5.90	5.60@5.65	5.50@5.65	5.45 only
300-330 lbs.	5.55@5.70	5.80@5.90	5.50@5.60	5.50@5.65	5.45 only
330-360 lbs.	5.50@5.65	5.80@5.90	5.50@5.60	5.50@5.65	5.45 only
Good:					
360-400 lbs.	5.45@5.60	5.65@5.80	5.50@5.60	5.45@5.60	5.45 only
400-450 lbs.	5.40@5.55	5.55@5.75	5.50@5.60	5.40@5.50	5.45 only
450-500 lbs.	5.25@5.50	5.40@5.65	5.50 only	5.35@5.50	5.45 only
Medium:					
250-500 lbs.	4.50@5.40	5.00@5.65	5.00@5.50	5.15@5.60	5.25@5.40
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	4.25@5.00	4.10@4.75			
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	12.50@14.00	12.00@13.25	11.75@13.25	12.00@13.50	11.50@12.75
900-1100 lbs.	13.25@14.50	12.25@13.75	12.25@13.75	12.50@13.75	11.75@13.50
1100-1300 lbs.	13.50@15.00	12.50@13.75	12.50@13.75	12.50@13.75	12.00@13.75
1300-1500 lbs.	13.75@15.00	12.50@13.75	12.50@13.75	12.50@13.75	12.00@13.75
STEERS, good:					
750-900 lbs.	10.25@12.50	9.75@12.00	10.00@12.25	10.00@12.25	9.75@11.50
900-1100 lbs.	10.50@13.25	10.00@12.25	10.25@12.50	10.00@12.50	9.75@11.75
1100-1300 lbs.	10.75@13.50	10.25@12.50	10.25@12.50	10.00@12.50	9.75@12.00
1300-1500 lbs.	10.75@13.75	10.50@12.50	10.25@12.50	10.25@12.50	9.75@12.00
STEERS, medium:					
750-1100 lbs.	8.25@10.50	7.50@10.00	7.75@10.25	7.75@10.00	7.50@9.75
1100-1300 lbs.	8.25@10.75	7.50@10.25	7.75@10.25	7.75@10.25	7.50@9.75
STEERS, common:					
750-1100 lbs.	6.75@8.25	6.50@7.50	6.50@7.75	6.50@7.75	6.00@7.50
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	12.00@13.00	10.75@12.25	11.00@12.25	10.75@12.00	11.00@12.25
Good, 500-750 lbs.	9.75@12.00	9.50@10.75	9.75@11.00	9.25@11.00	9.50@11.00
HEIFERS:					
Choice, 750-900 lbs.	12.00@13.00	10.75@12.25	10.75@12.00	11.00@12.50	10.50@11.75
Good, 750-900 lbs.	9.50@12.00	9.50@10.75	9.50@10.75	9.25@11.00	8.75@10.50
Medium, 500-900 lbs.	7.50@10.00	7.00@9.50	7.25@9.50	7.00@9.25	7.00@8.75
Common, 500-900 lbs.	6.00@7.50	6.00@7.00	6.00@7.25	6.00@7.25	5.50@7.00
COWS, all weights:					
Good	6.75@7.50	6.50@7.50	6.25@7.25	6.75@7.75	6.00@7.00
Medium	5.50@6.75	5.50@6.50	5.50@6.25	6.00@6.75	5.50@6.00
Cutter and common	4.75@5.50	4.50@5.50	4.50@5.50	5.00@6.00	4.50@5.50
Canner	4.00@4.75	4.00@4.50	3.75@4.50	4.00@5.00	4.00@4.75
BULLS (Ylgs. Excl.), all weights:					
Beef, good	7.00@7.40	6.50@7.00	6.50@7.00	6.70@6.85	6.50@7.00
Sausage, good	7.00@7.35	6.25@6.75	6.50@6.75	6.50@6.75	6.50@7.00
Sausage, medium	6.75@7.00	5.50@6.25	6.00@6.35	5.75@6.50	6.00@6.50
Sausage, cutter and common	5.75@6.75	4.75@5.50	5.50@6.00	5.00@5.75	5.00@6.00
VEALERS, all weights:					
Good and choice	10.50@11.00	9.75@11.00	9.00@10.00	8.50@11.00	8.50@10.50
Common and medium	8.00@10.50	7.50@9.75	6.50@9.00	6.00@8.50	6.50@8.50
Cull	6.00@8.00	4.50@7.50	5.00@6.50	5.00@6.50	4.50@6.50
CALVES, 400 lbs. down:					
Good and choice	7.50@8.75	7.50@9.00	7.00@8.50	7.25@9.00	7.50@8.50
Common and medium	6.00@7.50	6.00@7.50	6.00@7.00	5.25@7.25	5.50@7.50
Cull	4.75@6.00	4.25@6.00	5.00@6.00	4.50@7.25	4.00@5.50
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
*Good and choice	9.35@9.60	8.75@9.25	9.00@9.25	9.00@9.25	9.00@9.35
*Medium and good	8.25@9.25	7.50@8.50	8.00@8.55	7.75@8.75	8.25@8.75
Common	7.00@8.00	6.25@7.25	6.50@8.00	6.50@8.50	
YEARLING WETHERS (shorn):					
Good and choice	7.50@8.00	7.25@8.25	7.25@8.35	7.25@8.00	7.35@8.00
Medium	6.50@7.50	6.25@7.25	6.25@7.25	6.25@7.25	6.25@7.35
EWES (shorn):					
Good and choice	4.00@4.75	3.25@4.00	3.00@4.35	3.50@4.35	3.50@4.50
Common and medium	2.50@4.00	2.00@3.25	1.75@3.50	2.25@3.50	2.00@3.50

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,719 cattle, 3,261 calves, 58,044 hogs and 19,641 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,994	2,207	2,942	1,773
San Francisco	1,025	85	1,600	2,100
Portland	1,875	235	4,825	2,400

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 30, 1940, as reported to The National Provisioner.

CHICAGO

Armour and Company, 16,448 hogs; Swift & Company, 19,677 hogs; Wilson & Co., 14,680 hogs; Western Packing Co., Inc., 8,180 hogs; Agar Packing Co., 6,171 hogs; shippers, 4,972 hogs; others, 41,066 hogs.

Total: 45,846 cattle; 5,194 calves; 106,192 hogs; 33,532 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,368	555	4,515	4,426
Cudahy Pkg. Co.	2,121	456	2,361	4,719
Swift & Company	2,000	469	3,403	4,388
Wilson & Co.	1,812	420	2,842	3,452
Indep. Pkg. Co.	415
Korabium Pkg. Co.	1,107
Others	3,282	81	3,020	591
Total	13,750	1,981	16,859	17,576

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,539	13,205	4,696
Cudahy Pkg. Co.	4,506	8,845	6,067
Swift & Company	4,786	7,102	4,702
Wilson & Co.	1,489	7,553	1,808
Others	10,223

Cattle and calves: Eagle Pkg. Co., 18; Greater Omaha Pkg. Co., 122; Geo. Hoffmann, 44; Lewis Pkg. Co., 863; Nebraska Beef Co., 688; Omaha Pkg. Co., 186; John Roth, 77; South Omaha Pkg. Co., 744; Lincoln Pkg. Co., 468.

Total: 19,480 cattle and calves; 46,928 hogs; 17,576 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,496	1,897	14,088	4,380
Swift & Company	4,033	2,475	19,759	4,368
Hunter Pkg. Co.	1,174	50	7,823	1,058
Hill Pkg. Co.	2,624
Krey Pkg. Co.	11,402
Lacide Pkg. Co.	4,052
Sieloff Pkg. Co.	1,543
Shippers	4,901	2,172	15,556	390
Others	3,409	122	3,429	840
Total	17,023	6,716	80,276	11,006

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,152	452	16,073	8,732
Armour and Company	2,518	457	14,480	4,784
Others	1,596	140	531
Total	6,266	1,049	31,064	13,516

Not including 15,201 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,406	109	13,890	4,329
Armour and Company	2,707	62	13,108	4,674
Swift & Company	2,059	72	8,152	3,885
Shippers	2,560	4	2,681	353
Others	242	2	93	1
Total	9,974	249	37,924	13,242

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,009	527	3,324	1,817
Wichita D. B. Co.	4
Dunn-Ostergaard	96
Fred W. Dold	122	412
Sundowner Pkg. Co.	40	297
Pioneer Pkg. Co.	21
Others	2,075	518	47
Total	3,351	527	4,615	1,864

Not including 1,292 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,009	94	2,997	2,652
Swift & Company	572	88	3,684	1,746
Cudahy Pkg. Co.	717	93	2,175	1,320
Others	1,481	162	1,636	5,053
Total	3,779	437	10,429	10,771

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,706	562	2,125	552
Wilson & Co.	1,755	669	2,175	854
Directs	36	6,852
Others	164	18	889
Total	3,661	1,249	12,041	906

Not including 36 cattle and 8,852 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,516	1,893	5,235	2,962
Swift & Company	2,802	3,339	2,474	3,376
Blue Bonnet Pkg. Co.	214	51	544	1
City Pkg. Co.	130	706
Rosenthal Pkg. Co.	36	8	68
Total	5,698	5,291	9,027	6,339

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,488	3,098	29,673	8,672
Riffin Pkg. Co.	742	29
Swift & Company	6,573	5,307	51,900	15,471
United Pkg. Co.	2,747	226
Cudahy Pkg. Co.	1,116	1,398
Others	2,678	679
Total	17,344	10,737	81,573	24,143

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,980	654	37,271	2,942
Armour and Company	837	210	3,322
Hilgemeier Bros.	12	1,427
Stumpf Bros.	144
Stark & Wetzel	257	28	650
Wabnitz and Deters	69	71	441	26
Maas Hartman Co.	45	12
Shippers	2,469	2,035	37,387	12,852
Others	1,448	171	467	276
Total	7,064	3,201	81,559	18,796

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	16	291
E. Kahn's Sons Co.	904	212	8,944	757
Lohrey Packing Co.	2	380
H. H. Meyer Pkg. Co.	16	6,035
J. Schlachter	185	128	73
J. & F. Schroth P. Co.	15	3,947
J. F. Stegner Co.	411	195	7
Shippers	390	3,957	1,100
Others	1,602	632	1,084	137
Total	3,525	1,183	27,285	2,365

Not including 805 cattle and 3,107 hogs bought direct.

RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Chicago	45,846	35,787	37,340	12,805
Kansas City	13,750	14,179	12,805
Omaha	19,480	15,202	25,752
East St. Louis	17,023	14,808	16,774
St. Joseph	6,266	5,023	5,881
Sioux City	9,974	10,915	7,695
Oklahoma City	3,661	4,862	3,961
Wichita	3,351	2,471	2,651
Denver	3,779	4,126	2,978
St. Paul	17,344	17,251	9,217
Milwaukee	4,600	3,091
Indianapolis	7,064	5,367	6,356
Cincinnati	3,525	3,814	3,071
Ft. Worth	5,698	5,000	4,002
Total	158,761	143,405	141,574

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	106,192	63,441	70,585
Kansas City	16,859	13,259	13,007
Omaha	46,928	27,996	30,589
East St. Louis	30,276	55,527	58,405
St. Joseph	31,064	22,323	22,323
Sioux City	37,924	37,052	29,505
Oklahoma City	12,041	9,945	6,524
Wichita	4,615	4,674	5,836
Denver	10,429	11,781	8,249
St. Paul	81,573	94,106	51,877
Milwaukee	14,276	11,084
Indianapolis	15,796	57,328	54,067
Cincinnati	27,285	22,288	19,567
Ft. Worth	9,027	6,939	4,272
Total	545,772	437,474	382,890

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	33,532	18,021	47,782
Kansas City	17,576	16,923	15,456
Omaha	17,873	9,926	11,759
East St. Louis	11,006	8,740	12,260
St. Joseph	5,881	7,303	13,576
Sioux City	13,242	12,442	9,869
Oklahoma City	906	2,229	2,329
Wichita	1,864	2,687	1,675
Denver	10,771	8,065	7,113
St. Paul	24,143	16,575	11,939
Milwaukee	3,042	1,330
Indianapolis	15,796	9,053	13,257
Cincinnati	2,865	1,181	2,824
Ft. Worth	6,339	5,934	5,941
Total	168,929	122,212	157,010

*Cattle and calves. †Not including direct.

ST. LOUIS HOGS IN NOVEMBER

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for November, 1940, with comparisons, reported by H. L. Sparks & Co. were as follows:

	Nov. 1940	Nov. 1939
Total receipts	274,635	208,873
Average weight, lbs.	226
Top prices:
Highest	\$6.40	\$6.90
Lowest	6.00	5.55
Average cost	6.07

*Not available; records destroyed by fire.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 25	15,624	2,263	35,326	7,221
Tues., Nov. 26	13,090	1,435	38,905	8,414
Wed., Nov. 27	10,880	822	25,489	6,965
Thurs., Nov. 28	7,387	1,827	34,497	8,583
Fri., Nov. 29	2,920	1,015	25,401	8,780
Sat., Nov. 30	500	200	2,590	1,500

*Total this week.....49,811 7,264 162,018 41,473
Previous week.....40,288 6,480 123,181 25,220
Year ago.....44,160 6,084 128,836 55,548
Two years ago.....7,688 1,129 37,995 15,651

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 25	3,589	62	1,809	332
Tues., Nov. 26	3,056	213	553	476
Wed., Nov. 27	3,651	61	631	1,106
Thurs., Nov. 28	2,430	48	668	1,169
Fri., Nov. 29	650	180	1,971	1,204
Sat., Nov. 30	200

Total this week.....13,379 594 5,146 4,349
Previous week.....11,046 1,024 4,105 4,252
Year ago.....13,227 818 9,620 11,103
Two years ago.....8,061 634 8 1,461

*Including 1,657 cattle, 1,137 calves, 64,625 hogs and 7,154 sheep direct to packers.

†All receipts include direct.

NOVEMBER AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	November 1940	November 1939	Year 1940	Year 1939
Cattle	168,961	161,138	1,758,270	1,680,761
Calves	26,294	25,342	248,971	295,523
Hogs	555,551	453,640	4,787,683	3,713,856
Sheep	151,683	191,723	1,910,727	2,302,467

†All receipts include direct.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Nov. 30	\$12.15	\$8.10	\$4.00	\$9.45
Previous week	12.00	8.15	3.75	9.10
1939	9.45	5.45	3.85	8.95
*1938	7.00	3.60	9.40
1937	10.10	8.20	4.35	9.20
1936	10.20	8.70	3.75	8.70
1935	10.40	9.80	4.00	11.75

Av. 1935-1939.....\$10.05 \$8.15 \$4.05 \$9.50

*Based on Wednesday's prices.

†Only show rejects sold.

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Nov. 30.....	36,533	156,872	37,124
Previous week.....	29,443	120,259	25,971
1939.....	31,512	117,938	44,581
1938.....	5,287	58,504	14,475
1937.....	23,920	86,525	32,532
1936.....	32,291	151,747	50,479

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended November 30, 1940.

CATTLE

	Week ended Nov. 30	Prev. week	Cor. week, 1939
Chicago	28,280	20,828	27,418
Kansas City	15,731	16,544	15,415
Omaha	17,973	16,881	13,376
East St. Louis	12,122	9,362	11,627
St. Joseph	6,400	4,823	6,353
St. Louis	8,235	8,832	5,774
Wichita	8,878	5,477	4,065
Fort Worth	10,989	10,328	4,002
Philadelphia	1,643	2,064	1,986
Indianapolis	1,834	1,319	1,807
New York & Jersey City	8,969	8,019	9,366
Oklahoma City	4,910	7,291	3,961
Cincinnati	4,330	3,034	3,901
Denver	3,433	3,194	3,880
St. Paul	13,550	12,055	7,101
Milwaukee	3,330	3,013
Total	142,282	131,381	122,825

*Cattle and calves. †Not including directs.

HOGS

Chicago	178,904	101,540	139,277
Kansas City	77,642	55,000	52,886
Omaha	85,046	70,748	47,908
East St. Louis	113,741	97,931	72,861
St. Joseph	45,936	35,566	23,252
St. Louis	55,814	61,710	40,661
Wichita	5,807	5,727	7,888
Fort Worth	9,027	6,939	4,272
Philadelphia	2,430	19,731	18,903
Indianapolis	31,489	31,247	27,616
New York & Jersey City	53,650	45,602	50,928
Oklahoma City	12,041	9,945	6,524
Cincinnati	22,887	18,130	15,212
Denver	11,003	10,893	6,453
St. Paul	81,573	94,103	51,877
Milwaukee	9,032	10,869
Total	788,150	673,954	577,387

Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	26,319	11,814	38,148
Kansas City	17,576	16,923	15,456
Omaha	20,394	15,876	14,221
East St. Louis	10,646	8,157	10,975
St. Joseph	13,516	7,173	15,215
St. Louis	14,741	14,954	10,221
Wichita	1,864	2,687	1,075
Fort Worth	6,339	5,834	5,841
Philadelphia	16,615	4,205	3,420
Indianapolis	3,047	3,975	3,638
New York & Jersey City	54,450	51,668	61,781
Oklahoma City	906	2,229	2,329
Cincinnati	1,208	1,727	1,924
Denver	5,928	4,075	5,025
St. Paul	24,148	16,575	11,989
Milwaukee	1,129	1,327
Total	217,692	169,101	203,154

†Not including directs.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in October:

	Oct. 1940	Sept. 1940	Oct. 1939
Average cost per 100 lbs:			
Cattle	\$ 7.35	\$ 8.21	\$ 7.83
Steers*	9.13	10.20	10.21
Calves	8.01	8.38	8.90
Hogs	6.84	6.49	6.18
Sheep and lambs	8.23	8.30	8.29
Average yields (per cent):			
Cattle	53.20	54.20	52.86
Calves	54.78	54.84	54.60
Hogs	74.66	73.81	74.31
Sheep and lambs	46.57	47.58	47.09
Average live weight, lbs:			
Cattle	940.06	923.51	931.04
Steers*	1,006.15	982.81	988.90
Calves	210.86	215.79	213.26
Hogs	227.35	231.81	224.89
Sheep and lambs	84.45	83.17	85.54

*Also included in "cattle" data.

STEER WEIGHTS AND PRICES

Beef steers sold at Chicago for slaughter during November, 1940:

	No.	Pct.	Av. wt. lbs.	Av. price
Good and prime	24,484	36.8	1,127	\$13.59
Good	31,100	46.7	1,081	11.73
Medium	9,069	13.7	991	9.45
Common	1,836	2.8	890	7.49
Beef steers	66,519	100.0	1,081	\$12.06

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending November 30, 1940	8,907	2,006	2,176
Week previous	7,543	2,440	2,519
Same week year ago	7,710	2,514	2,111
COWS, carcass			
Week ending November 30, 1940	1,211	1,174	2,422
Week previous	1,004	1,235	3,020
Same week year ago	834	1,251	2,144
BULLS, carcass			
Week ending November 30, 1940	551	752	11
Week previous	528	570	35
Same week year ago	284	390	10
VEAL, carcass			
Week ending November 30, 1940	9,419	1,331	988
Week previous	7,561	1,442	830
Same week year ago	7,690	1,612	810
LAMB, carcass			
Week ending November 30, 1940	43,510	12,627	14,498
Week previous	42,610	15,107	18,909
Same week year ago	39,335	14,853	18,001
MUTTON, carcass			
Week ending November 30, 1940	1,383	394	893
Week previous	1,415	521	996
Same week year ago	1,371	307	161
PORK CUTS, lbs.			
Week ending November 30, 1940	2,602,229	453,377	636,067
Week previous	2,287,579	599,168	444,459
Same week year ago	2,553,680	450,480	421,414
BEEF CUTS, lbs.			
Week ending November 30, 1940	348,746
Week previous	393,339
Same week year ago	250,450

LOCAL SLAUGHTERS

CATTLE, head			
Week ending November 30, 1940	8,909	1,643
Week previous	8,019	2,064
Same week year ago	9,366	1,966
CALVES, head			
Week ending November 30, 1940	13,123	2,429
Week previous	14,386	2,892
Same week year ago	11,693	2,236
HOGS, head			
Week ending November 30, 1940	53,650	16,615
Week previous	44,180	19,731
Same week year ago	50,928	18,903
SHEEP, head			
Week ending November 30, 1940	54,450	2,430
Week previous	51,668	4,205
Same week year ago	61,781	3,429

Country dressed product at New York totaled 3,037 veal, 269 hogs and 123 lambs. Previous week 2,738 veal, 108 hogs and 277 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter for the week ended November 29 totaled 1,101,704 head—89,532 head above last week's total, and 56,859 head above previous high at 1,044,845 head during week of Dec. 15, 1939. Total kill for corresponding week in 1939 was 809,311 head.

Number of animals processed in 27 centers for the week ended with November 29:

	Cattle	Calves	Hogs	Sheep
New York Area*	8,977	13,000	46,696	54,199
Phila. & Balt.	5,470	975	35,007	1,622
Ohio-Indiana
Group*	9,550	3,189	78,477	8,230
Chicago	36,463	6,414	178,964	49,327
St. Louis Area*	14,235	9,953	113,741	12,694
Kansas City	14,915	4,157	77,642	19,023
Southwest Group*	13,125	6,597	52,637	17,978
Omaha	16,755	1,423	85,046	22,752
St. Paul	7,447	239	55,814	16,282
St. Paul-Wisc.
Group*	26,554	25,446	177,494	31,945
Interior Iowa & So. Minn.*	13,920	6,994	200,186	43,793
Total	165,411	78,887	1,101,704	277,845
week	147,962	87,400	1,012,172	266,140
Total last year	137,835	67,853	809,311	274,238

*Includes New York City, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	HOG CARCASSES*	GOOD LAMBS
	Week ended Nov. 23	Last week	Same week 1939	
Toronto	\$ 8.75	\$ 8.75	\$ 7.75	\$10.00
Montreal	8.25	8.75	7.85	10.00
Winnipeg	8.00	7.75	7.00	9.00
Calgary	7.25	7.00	6.50	8.50
Edmonton	7.00	7.00	6.50	8.50
Prince Albert	6.50	6.50	6.00	8.00
Moose Jaw	6.75	6.50	6.00	8.00
Saskatoon	6.25	6.50	6.50	8.50
Regina	6.50	6.00	7.00	8.50
Vancouver	7.75	7.75	7.25	8.50
Toronto	\$11.50	\$11.50	\$11.00	\$10.50
Montreal	11.25	11.50	11.00	10.00
Winnipeg	9.50	8.50	10.00	9.50
Calgary	7.00	7.50	7.50	8.00
Edmonton	8.50	8.50	8.00	8.50
Prince Albert	7.00	7.00	7.25	7.50
Moose Jaw	8.00	7.50	7.50	8.00
Saskatoon	8.00	8.00	8.00	8.50
Regina	7.50	7.50	8.50	8.50
Vancouver	9.00	8.00	7.50	8.50
Toronto	\$10.85	\$10.75	\$12.00	\$10.50
Montreal	10.85	10.90	12.30	10.00
Winnipeg	10.45	10.10	11.35	9.00
Calgary	9.65	9.60	10.80	8.50
Edmonton	9.65	9.65	10.45	8.50
Prince Albert	9.75	9.75	10.95	8.50
Moose Jaw	9.75	9.75	9.75	8.50
Saskatoon	9.75	9.75	9.75	8.50
Regina	9.90	9.75	9.75	8.50
Vancouver	10.50	10.50	9.75	8.50

*Official Canadian hog grades are now on carcass basis, quotations from BI Grade. Grade A, \$1.00 premium.

Toronto	\$10.00	\$10.25	\$10.50
Montreal	9.75	10.00	10.00
Winnipeg	8.25	8.00	9.00
Calgary	8.75	8.50	8.50
Edmonton	8.10	8.35	8.25
Prince Albert	7.00	7.00	7.75
Moose Jaw	7.50	7.50	8.00
Saskatoon	7.35	8.00	8.00
Regina	7.50	7.50	8.00
Vancouver	9.25	9.50

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

Salesman to Packers

11 years' experience in Middle-West territory representing large casing house. Have built large following in packing industry. Desire new connection with reputable firm wishing capable representation in the packing and sausage manufacturing industry. Box W-89, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Manager or Superintendent

My 23 years' experience with both large and independent packers will prove of value to you. Employed at present, desire change. Prefer Northern or Eastern location. Box W-78, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WORKING SAUSAGE FOREMAN—Expert sausage maker with 20 years' experience wishes permanent position as working foreman making all kinds of sausage and loaves. Willing to go anywhere. Married and can furnish best references. Box W-98, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FIRST-CLASS SAUSAGE MAKER wishes to make connection with reliable firm. 30 years' experience. Can make full line sausages and loaves. Can figure costs. Go anywhere. References. Box W-85, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SUPERINTENDENT of sausage room foreman. Middle aged. Married. 30 years' experience. Can handle labor to best advantage, produce product at a minimum cost. In S.P. and D.C. curing, fast and slow. Prefer independent packer, middle states or Pacific Coast area. State size of plant and capacity. Can produce references. Box W-99, THE NATIONAL PROVISIONER, 627 Mills Bldg., San Francisco, Calif.

BEEF SALESMAN—Wants position as high class beef salesman. Has 17 years of experience. Best references. Box 101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BUYER—Has 12 years' experience buying Beef, Lambs and Veal, chain stores. Can furnish excellent references. Box 102, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CAR ROUTE SALESMAN. Smoked meats, provisions with large following Albany, N. Y., and surrounding territory. 15 years' sales experience packinghouse products—desires connection with reputable firm. Salary or commission. Box W-106, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Locate The Man

Your advertisement in this space, although costing only 10c per word, may locate the man you want for that special job. You may need a plant superintendent, a sausage maker or working foreman—perhaps you need salesmen or representatives—in any case results can be had quickly. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

WANTED—Working Casing Foreman, experienced in cleaning Beef, Hog and Calf Casings. State experience and salary. Box 100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED—Packing House Shipping Clerk, experienced in handling Beef and Provisions of all kinds. State experience and salary. Box 100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED—Assistant Master Mechanic preferably graduate with electrical and refrigeration experience. For small Chicago Packing House. Box 103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SALESMEN—CALLING ON sausage makers and meat packers to sell the latest meat cure, high grade line of seasonings and full line of spices. An attractive proposition to men looking for a real opportunity. Box W-90, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

Packing House For Sale or Lease

Located in San Jose, Calif., Complete Packing Plant, Slaughtering and Reduction Plant. Feed 1500 head of cattle. S. P. and W. P. spur tracks, own Water Plant, 15 acres. Clover Realty Co., 522 Clay St., San Francisco, Calif.

Sausage Plant For Sale

PLANT FOR SALE—Splendid opportunity to buy sausage plant in Ohio. Price reasonable for quick sale. Box 104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Packing Equipment Wanted

Wanted for user 2—50 and 100 lb. Silent Cutters 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press. Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

WANTED: 100 CURING vats. Box W-83, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED—Good used Cracking Grinder, 10 or 15 H.P. motor, 220 volt three phase; also good used 40 horizontal return tubular boiler. Both must be in perfect condition. DREHER PACKING CORP., Columbia, S. C.

WANTED—Second hand refrigerator body for 1½ ton truck, 157 inch wheelbase. Approximately 12 ft. long, 6 ft. high, 6 ft. wide. Box 105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CLASSIFIED "ADS" PAY

Equipment for Sale

Meat Packing Equipment Offerings

- 10—Aluminum St. Jack, Kettles, 40, 60, 80, 100 gal.
- 1—Meakin horiz. continuous Cracking Press, with tempering apparatus, 30 h.p. Motor, 800 to 1000 lb. cap. per hour.
- 5—9"x19" Revolving Digesters or Percolators.
- 4000 Ft. Drag, Scraper and Screw Conveyor.
- 10—Bartlett & Snow vertical Tankage Dryers
- 25—Dopp Kettles, all sizes
- 10—Hammer Mills, Crushers, Grinders, Pulverizers
- 4—Ice Breakers and Crushers
- 2—Brecht 200 lb. Stuffers, without tubes.
- 1—Brecht Enterprise No. 156 Meat Grinder.
- 1—Brecht 1000-lb. Meat Mixer.
- 1—Brecht 18" Filter Press.
- 1—Hand Operated Fat Cutter

Ask for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO. INC.
14-19 Park Row, New York City, N. Y.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

SAUSAGE FACTORY EQUIPMENT, complete. Cheap. Write to Mr. F. J. Theobald, 8217 Brinsmade Ave., Cleveland, Ohio.

For Sale

One (1) Joseph L. Sweigard Steam Air Compressor 10x10x14. Two (2) Vilter Steam Refrigerating Compressors, 13x26. One (1) York Refrigerating Compressor with 35 H.P. 25 cycle Motor. All items are in excellent condition, and can be inspected in the plant in which they were used. JOSEPH SMITH, 3619 Benning Road, N. E. Washington, D. C.

For Quick Results

Is a piece of extra machinery or equipment taking up valuable space in your plant? If so, an advertisement placed in this space will bring you results quickly and economically. For information write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Packinghouse Men

If you are looking for a job in the Meat Packing Industry an advertisement placed in these columns will bring you results quicker. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Harry Manaster & Bro.

1018-32 W. 37th St.,

Chicago, U. S. A.

Choicest
Sausage
Material



Selected
Beef
Cuts

WHOLESALE MEATS

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CANNED FOODS

HAMS • BACON • LARD • SAUSAGE

We specialize in carlot beef sales

JOHN MORRELL & CO.

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS



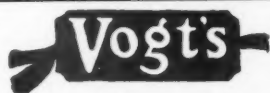
Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 402-10 West 14th St.

HAMS • BACON • LARD • DELICATESSEN



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

THE E. KAHN'S SONS CO.
CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
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Represented by

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HAMS • BACON • LARD • SAUSAGE
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*A full line of Fresh Pork • Beef • Veal
Mutton and Cured Pork Cuts*

Hides • Digester Tankage

KINGAN & CO.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

GET THE BEST

ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

LEBANON BOLOGNA

MFR'D BY

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CLEAN
TASTY
WHOLESOME



Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

*Domestic and Foreign
Connections
Invited!*

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK
OFFICE

106 Gansevoort St.



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F. C. Rogers Co.
Philadelphia, Pa.

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

BICZYJA

(Pronounced BE-CHI-YA)

— AND —
PRONOUNCED

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

THE CASING HOUSE

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

NEW EQUIPMENT *and Supplies*

ALUMINUM AND TIN CLEANER

A special alkaline silicate cleaner for aluminum, tin, and alloys of either has been announced by the Philadelphia Quartz Co., Philadelphia, as the newest member of its line of Metso cleaners.

It is reported that the ingredients of the new cleaner, called "Metso 88 Special," permit effective use in either hot or cold, hard or softened water. The cleaner is a free rinser. It goes into solution immediately and is completely soluble, thus eliminating the danger of cleaning material settling to the bottom of the tank.

The cleaner quickly removes animal, vegetable, or mineral oils, as well as solid dirt, from sensitive metal surfaces and at the same time is said to provide a greater margin of safety than is available from the alkaline cleaners customarily in use. Its special application for cleaning aluminum, tin, and other soft metals, makes this cleaner of particular interest to the food and meat packing industry.

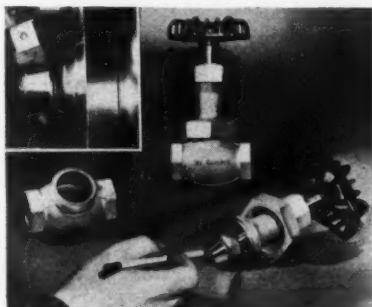
The cleaner is packed in concentrated liquid form and merely requires dilution before use. It is also used in washing machines for various purposes, and is entirely safe for cleaning by hand.

SUPERFINISHED VALVES

A new method of finishing valve seats and discs is said to increase the useful life of these parts twelvefold, according to a recent announcement by the Hancock valve division, Manning, Maxwell & Moore. The finishing method consists of honing the wearing parts to a high finish to reduce the friction normally set up when the valve is closed.

The valves to which the new finish

is being applied are known as "500 Brinell." In numerous breakdown tests on valve testing machines, the superfinished valve seats and discs are re-



ported to have lasted 12 times longer than the same seats and discs not finished by the new method. A booklet describing superfinished Hancock 500 Brinell valves is being distributed by Manning, Maxwell & Moore, Bridgeport, Conn.

KNOCK-DOWN SMOKEHOUSE

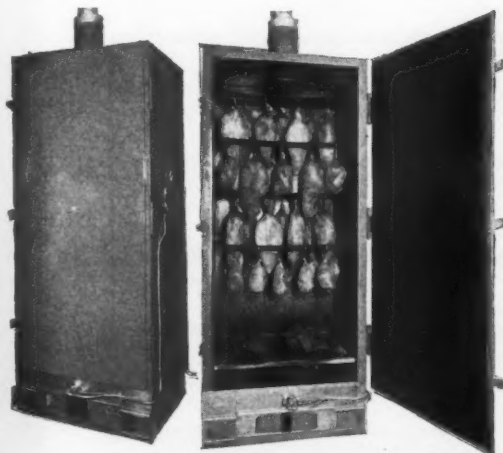
The new and improved, portable, knock-down smokehouse of Griffith Laboratories, Chicago, has been designed and built especially to meet the requirements of super markets, small packers, medium and small-sized sausage kitchens. The new Griffith smokehouse unit is shown below.

The unit is constructed of sheet metal with one-piece welded base and finished in blue-gray enamel paint. It has 2-in. Insulite sheet insulation, and comes completely equipped with baffle plate, moisture pan, positive draft control, automatic thermostat, dial thermometer, pilot light and gas burner for either domestic or bottled gas.

Inside dimensions are 31 in. x 37 in. x 8 ft., with a capacity of 30 large or 40 medium-sized hams. The smokehouse is available either fully assembled and ready for connection to gas and flue or knocked down, accompanied by complete instructions for assembling or dismantling.

SMOKEHOUSE

Designed expressly for small packers and sausage manufacturers, this smokehouse will accommodate from 30 to 40 hams, depending upon size of product.



New Trade Literature

Diesel Trucks (NL 827).—Printed in two colors, this new catalog describes the use of diesel-motored trucks. Specifications are included and extra equipment described.—Dodge Division, Chrysler Corp.

Valves (NL 828).—A complete line of valves is described in this four-page illustrated folder. It contains information on steam, water, high pressure, blow-off and air shut-off valves, as well as a data table.—Homestead Valve Mfg. Co.

Corrosion Resistant Concrete (NL 832).—A new booklet describing the use of Lumnite concrete where resistance to packinghouse wastes is required. Methods of constructing floors, drains and foundations with this special concrete are given in detail.—The Atlas Lumnite Cement Co.

Air Conditioned Smoke House (NL 833).—This illustrated, four-page folder describes an air conditioned smokehouse placed on the market by Carrier. Dealing with the smoking, cooking and showering operations, the folder points out interesting features of the new smokehouse, which is said to handle all three processes at a lower operating cost than other methods.—Carrier Corp.

Electric Flow Meters (NL 835).—A complete line of electric flow meters for measurement and control of steam, air, oil water, chemical and other fluids is outlined in catalog No. 2007. Design features such as rectangular case, automatic recording planimeter pen, inter-related range tubes, etc., and operating principles, are fully described.—The Brown Instrument Co.

Refrigeration Compressors (NL 836).—Six-page illustrated bulletin describes new vertical, two-cylinder type refrigeration compressors of 5 by 5 in. and smaller. Bulletin contains detailed information on the various parts of the compressor.—Worthington Pump and Machinery Corp.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-7-40)

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



THERE'S AN **ANCO** TRUCK FOR EVERY PURPOSE



An exhaustive study, made by ANCO Engineers, of the present day conditions and future requirements of Packinghouse Trucks has developed ANCO Features of **Sanitation, Ease of Operation, and cost of Maintenance.** Rubber Tires and Roller Bearing Running Gear are the most recent improvements which have become standard construction. There are ANCO Trucks for all meat handling requirements. Write for Catalog No. 46.



THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 Liberty St. New York, N. Y.

Gelatin

... the Food
that's Making
NEWS!

Cash in on this rapidly growing new source of sales! Your customers have been reading and talking about gelatin. Recent articles in newspapers, medical journals and other magazines have made the public gelatin conscious.

Take your cue for bigger business! Tell your customers that one of the most delightful ways to eat gelatin, "the wonder food product," is in delicious jellied meats . . . easy to serve, because they are prepared by you and are ready to put on the table.

When you use Swift's Superclear, jellied meat dishes are mouth watering just to look at . . . sparkling, crystal-clear! Splendid results are assured, because Superclear is high in test and high in quality. Economical, too . . . Superclear's extra strength achieves minimum jelly costs. For example, only 3.6c per pound gelatin cost for jellied tongues.

Formulas for any jellied meat products sent with trial shipments . . . on request.



SWIFT'S *Superclear* **GELATIN**

A SUPERIOR JELLIED MEAT GELATIN

SWIFT & COMPANY

GELATIN DIVISION

CHICAGO, ILL.

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